



Baby Kale Carbonara

(Serves 6)

1 LB spaghetti

6 ounces diced guanciale

1 Tablespoon EVOO

6 eggs

2 ounces grated parmigiano reggiano

1 cup heavy cream

1 LB cleaned baby kale

Salt to taste

Freshly ground black pepper to taste.

1. Cook spaghetti in salted water until al dente.
2. Meanwhile, warm olive oil in a skillet and add diced guanciale.
3. Cook guanciale until crisp and fat has rendered out.
4. Mix together eggs, cheese, cream, salt and lots of pepper in a bowl.
5. Add warm pasta to the skillet. Off the heat, pour in egg and cheese mixture, stirring constantly until thickened and creamy. Adjust with pasta water if too thick.

6. Add kale and toss while still warm to wilt slightly.
7. Plate, top with some extra cheese and pepper and enjoy!

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