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Pasta Cacio e Uova

Pasta Cheese and Eggs

DIRECTIONS

- Bring a pot of water to a boil with a little salt for the pasta, according to package directions.
- Cook pasta AL DENTE. Drain.
- While you wait for the pasta to cook, beat the eggs with salt and pepper to taste and set aside.
- Place butter and olive oil in a large sauté pan and warm up over medium heat.
- Add chopped garlic, and sauté until wilted.
- Reduce heat to low.
- Add drained pasta and stir well to coat.
- Add grated cheese and continue to stir well.
- Finally, gently pour the beaten eggs over the pasta, stirring continuously to make sure all pasta gets coated.
- Do not overcook!
- As soon as eggs set softly, remove from heat.
- Add chopped parsley, stir gently and cover.
- Serve hot with a few prosciutto crisps or bacon bits on top.
- Serves 4-6 people



INGREDIENTS

- 1 lb of your favorite short pasta
- 2 TBSPs butter
- 2 TBSPs extra virgin olive oil
- 1 large clove of garlic, chopped
- 1 cup grated cheese (50/50 mix of parmigiano and pecorino)
- 5 eggs, beaten
- Salt and pepper to taste
- Chopped parsley
- Crumbled prosciutto crisps (see tips), or crumbled bacon, optional

NONNA'S TIPS

- If you want to keep this pasta vegetarian, just omit the topping. For the rest of you, I highly recommend adding prosciutto crisps to elevate the flavor of this dish to an even higher level...trust me!
- To make prosciutto crisps, just place some thin sliced prosciutto on a baking sheet lined with parchment paper.
- Broil in oven until crisp. Cool and crumble like you would bacon.
- I recommend a short pasta with ridges for this dish because the ridges not only keep the pasta more firm, they hold on to the rest of ingredients better than smooth pasta.