

Tomato Carbonara
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"Give this indulgent pasta dish more of an Italian flair by using prosciutto or pancetta instead of bacon. Cherry tomatoes add pops of summery brightness and color."

Donna's Notes: I used guanciale and fresh basil in place of chives.

Active Time: 35 minutes

Total Time: 35 minutes

Serves: 6

Ingredients

12 ounces uncooked dried fettuccine
1 cup chopped bacon (about 9 ounces)
2 pints multicolored cherry tomatoes
2 shall, thinly sliced (about 1/2 cup)
2 garlic cloves, minced
3 large egg yolk
2 ounces Parmesan cheese, grated (about 1/2 cup), plus more for serving
3 tablespoons chopped fresh chives
3 tablespoons chopped fresh flat-leaf parsley
1/2 teaspoon black pepper

Preparation

1. Cook pasta in salted water according to package directions. Drain, reserving 1-1/2 cups cooking water.
2. While pasta cooks, cook bacon in a large skillet over medium-high until crisp, 5 to 6 minutes. Transfer bacon to a plate lined with paper towels to drain; reserve 2 tablespoons drippings in skillet.
3. Add tomatoes to skillet and cook, stirring often, until slightly softened, about 3 minutes. Add shallots and cook, until shallots and tomatoes are softened, 3 to 4 minutes. Add garlic; cook, stirring constantly 1 minute. Add 1 cup of the reserved cooking water; bring to boil. Remove from heat and stir in pasta. Stir in egg yolks, 1 at a time, until thoroughly combined.
4. Return skillet to medium-low and cook, stirring constantly, until sauce is slightly thickened and creamy, 2 to 3 minutes. Remove from heat; stir in bacon, cheese, chives, parsley and pepper until cheese melts and sauce is smooth, adding remaining 1/2 cup cooking water if necessary to reach desired consistency.
5. Top servings evenly with grated Parmesan.