

Spaghetti Carbonara Skillet Pie

8 oz. pancetta, ham or bacon, diced
 2-3 medium shallots, diced
 6 large eggs
 1 cup milk
 1 cup grated or shredded Parmesan cheese, divided
 ¼ tsp. salt
 ¾ tsp. pepper
 1 lb. spaghetti, cooked
 2 tbsp. chopped fresh parsley
 ¼ cup parsley, for garnish

1. Preheat oven to 375 F.
 2. Cook pasta according to package directions.
 3. Using a very large bowl, combine eggs, milk, ⅔ cup Parmesan cheese, salt and pepper. Whisk thoroughly. Set aside.
 4. In a large oven-safe skillet (at least 10 inches), cook meat of your choice until crisp. Stir often.
 5. Stir in shallots and cook an additional 2 minutes.
 6. Add drained (but not rinsed) pasta to bowl with egg mixture. Top with meat and shallots.
 7. Toss everything in the bowl until well coated with the egg mixture and thoroughly mixed.
 8. Pour mixture back into original skillet. Bake for 20 minutes or until the center reaches at least 145 F.
 9. Garnish with parsley and remaining Parmesan cheese.
- Original recipe calls for diced pancetta. Diced thick-cut bacon or ham is a simple, economical and easy to find substitute.
 - Shallots are smaller and milder than onions. If you are going to substitute onion, use about ½ of a small yellow onion, minced.

Adapted from: Good Housekeeping www.goodhousekeeping.com



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