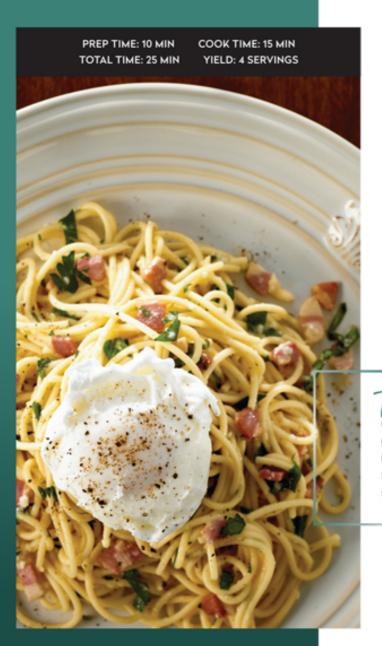
LE23

PANCETTAEGG PASTA

So simple, yet so wonderful to the very last noodle-y slurp!



INGREDIENTS:

1 lb (500 g) spaghetti noodles

2 tbsp (30 mL) olive oil

4 oz (125 g) pancetta, chopped

(about 1 cup)

2 large cloves garlic, finely chopped

fresh ground pepper and salt

1/2 cup (125 mL) chopped fresh parsley, basil or

a mix of both

1/2 cup (125 mL) grated Parmesan cheese

lightly poached or fried eggs



METHOD:

Boil pasta in a large pot of well-salted boiling water until al-denté. Measure out 1 cup (250 mL) of the pasta cooking water before draining.

Meanwhile, warm olive oil in a large skillet. Add pancetta and cook until browned. Stir in garlic; cook for 2 minutes or until fragrant.

Add drained hot pasta to skillet along with reserved pasta water. Toss for 1 minute to coat. Remove from the heat and toss in fresh herbs and Parmesan cheese. Season with salt and pepper to taste.

Divide between serving bowls. Top each serving with a poached egg.

For poached eggs: bring a shallow pan of water with I tbsp (15 mL) white vinegar to a gentle simmer. Crack fresh eggs, individually, into a small bowl. Gently slide into the water. Simmer for 4 minutes. Remove with a slotted spoon to a paper towel-lined plate to blot dry.

