

# TORTELLONI CARBONARA

Once I'm home for the day, the bra comes off and the fuzzy slippers go on. It takes a lot to motivate me to go out again. So if I haven't shopped for dinner or I've been spending too much money on pizza delivery, we could be left with cereal for dinner. Of course, since that's not much of a crowd pleaser, I often opt for this easy go-to dish. I usually have the bulk of the ingredients on hand and it's a quick and comforting dish that will make your family think you actually planned to make it all along.

□ I like using the Kirkland 5-cheese Tortelloni with Parmigiano Reggiano from Costco. It's a great value, freezes well and tastes great. Plus, since it comes in a multi-pack, you know you'll always have some in your freezer when all else fails.

## □ INGREDIENTS (Serves 4)

1 lb of tortelloni

3 Tablespoons olive oil

2 shallots, diced

8 cremini mushrooms, sliced

3 cloves of garlic, minced

4 pieces of cooked bacon, crumbled

1 cup grated parmesan cheese (small grate)

2 whole eggs, 2 yolks

Salt, pepper and red pepper flakes to taste

Basil leaves for garnish

## □ PREPARATION

In a large pot, boil water. Follow the package instructions for cooking the tortelloni. Save at least one cup of the pasta water.

While the pasta is cooking, heat the olive oil in a large skillet. Sauté shallots until translucent. Add mushrooms and cook for 2 – 3 minutes. Add a splash more oil if too dry. Add in garlic and bacon and cook for one more minute. Season with salt, pepper and red pepper flakes to taste.

□ In a small bowl, whisk the whole eggs and yolks together until blended. Season lightly with salt and pepper. Add in  $\frac{3}{4}$  of the Parmesan cheese and stir until the cheese is well distributed. Set aside.

Remove the tortelloni from the boiling water using a spider or slotted spoon, adding them to the mushroom mixture in the skillet. Keeping the heat on low, gently stir together. Add in the egg mixture and  $\frac{1}{2}$  cup of the pasta water. Mix all together. It's okay if the eggs seem to scramble a bit.

□ Taste it and if the pasta seems too dry, continue to add more pasta water a  $\frac{1}{4}$  cup at a time until the sauce comes to a consistency you like, being careful not to make it too watery.

□ Plate the pasta in shallow bowls and garnish with basil and the remaining  $\frac{1}{4}$  cup of the parmesan cheese. Serve immediately.