



Garlic Scape Carbonara

A creamy pasta that is fantastic juxtaposed with the fresh green taste of garlic scapes. Serve with crusty bread and a simple green salad for a complete meal.

Ingredients

½ lb pasta of your choice (spaghetti or fettuccini work well)
¼ cup **Ontario garlic scapes** sliced on the diagonal
4 slices of bacon (or pancetta), cooked and crumbled
2 large eggs
½ cup grated Romano (or Parmesan) cheese
Coarse sea salt to taste

Directions

Bring a large pot of salted water to a boil and cook pasta until a dente, or just done.

While pasta is cooking, fry bacon until crisp. Remove with slotted spoon and pat dry. Add **Ontario garlic scapes** to bacon drippings and cook until soft, about 2-3 minutes. Remove scapes from pan with a slotted spoon and pat dry.

In a small bowl mix eggs well with salt and pepper.

When the pasta is cooked, drain and put back in pan on very low heat. Stir in the garlic scapes and bacon. Slowly drizzle in egg mixture stirring well to incorporate into pasta.

Romano cheese can be garnished on each plated dish.



www.thegarlicbox.com