

Chicken

EverRoast Chicken and Mushroom Carbonara

Everyday EverRoast Recipe Book

www.boarshead.com

Servings: 2

12 ounces spaghetti

4 slices Boar's Head bacon, uncooked

8 ounces white mushrooms, thinly sliced

1 small yellow onion, chopped

2 tablespoons garlic, minced

1/4 teaspoon fresh black pepper

1 cup heavy cream or half-and-half

3 eggs, beaten

1/2 pound (sliced 1/2-inch) Boar's Head EverRoast Chicken Breast, cut into 1/2-inch dice

1 cup Boar's Head Parmigiano-Reggiano cheese, grated

2 tablespoons fresh flat-leaf parsley, chopped

Cook the spaghetti according to package directions. Drain and cover. Set aside.

In a medium non-stick skillet, cook the bacon until crisp-tender. Remove and coarsely chop, leaving the drippings in the pan.

Cook the mushrooms with the onions and garlic for several minutes, until tender. Season with the pepper.

Pour the cream over the spaghetti. Add the bacon, mushroom mixture and eggs. Cook for a few minutes, tossing as you go, to heat the eggs.

Stir in the EverRoast chicken, cheese and parsley.

Per Serving (excluding unknown items): 777 Calories; 10g Fat (12.1% calories from fat); 32g Protein; 135g Carbohydrate; 5g Dietary Fiber; 318mg Cholesterol; 122mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 1/2 Fat.