

BACON & EGG PASTA SKILLET

Gluten Free . Dairy Free . Delicious

Bacon and eggs--this classic combination isn't just for breakfast anymore. Toss in gluten free noodles and you've got a quick & easy weeknight dinner sure to please your people.

Ingredients

- 1 pound gluten free pasta
- 12 oz. thick cut bacon, cut into 1/2" strips
- 1/4 cup reserved bacon grease
- 1 Tablespoon minced garlic
- 2 cups chicken broth
- 4 egg yolks
- 1 teaspoon kosher salt
- 1 teaspoon red wine vinegar
- 2 Tablespoons potato starch + 2 Tablespoons cold water
- 4 hard boiled eggs, chopped
- parsley, chopped

Notes

1. Use whatever pasta you prefer. Regular semolina pasta works well, of course, but we used gluten free. Any shape or size works well too.
2. Use more bacon if desired. However, you'll only need to reserve 1/4 cup of the bacon grease.
3. Use cornstarch can be used in place of potato starch.
4. If you can't get on board with chopped eggs on top, try a fried egg instead--or just skip the additional eggs altogether. The egg yolk in the sauce imparts a wonderful eggy flavor.

Method

1. Boil the pasta according to package instructions. Drain and set aside.
2. Meanwhile, render the sliced bacon in a large dutch oven or sauté pan over medium heat. Once the bacon is crisp, but not burned, remove it from the pan and drain on paper towels. Reserve 1/4 cup of the grease. (Dispose of the remaining grease.)
3. Return reserved bacon grease to the pan. Add the minced garlic and cook until fragrant--just a few seconds will do it. Add the chicken broth and stir, picking up any brown bits from the bottom of the pan.
4. Meanwhile, whisk together four egg yolks in a 2 cup heatproof liquid measuring cup, then temper them: while whisking, add hot broth to the whisked egg yolks one ladleful at a time, whisking constantly as you go. Continue adding hot broth to the egg mixture until the liquid reaches the 1 1/2 cup mark. Add the egg/broth mixture back to the pan and whisk.
5. Add vinegar and salt; stir to combine.
6. Add the potato starch slurry and whisk vigorously until smooth.
7. Add the drained pasta and cooked bacon to the sauce and stir to coat. Top with chopped egg and parsley before serving.

