

Pumpkin Pasta Carbonara

5 minutes + 15 minutes cooking

Serves: 4

Kroger *Mymagazine* October 2018

- 2 large eggs
- 1 cup canned pumpkin (not pie filling)
- ½ cup half-and-half
- ½ cup Parmesan cheese, plus more for serving
- Salt and freshly ground pepper to taste
- 8 oz. linguini or penne
- 4 slices bacon, cooked and crumbled
- ¼ cup thinly sliced basil



Photography Kroger
Photography by Kroger

1. In a heatproof bowl, whisk together eggs, pumpkin, half-and-half, Parmesan, a pinch of salt and a generous grind of pepper
2. Cook pasta in salted water until al dente, according to time directed on package.
3. Gradually drizzle about ¼ cup of hot pasta cooking water into egg mixture, whisking constantly. (This tempers the eggs).
4. Transfer cooked pasta to bowl and stir briskly to coat pasta with sauce. Stir in crumbled bacon and additional pepper, to taste.
5. Divide pasta among 4 warmed serving bowls and top with additional grated Parmesan and basil.
6. Serve immediately, refrigerating any leftovers.