

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Garlic Scape Carbonara

½ lb	campanella pasta, or shape of your choosing
4 slices	bacon, chopped
¼ cup	garlic scapes, cut into 1/4 th inch coins
2	large eggs
¼ tsp	kosher salt
¼ tsp	red pepper flakes
½ cup	fresh grated Romano Cheese

Directions:

Set pot of water to boiling on the stove and cook the campanella pasta. Meanwhile, cook the bacon over medium heat until browned. Remove the bacon pieces with a slotted spoon and add the garlic scapes. Cook until soft (2-3 min). Remove from pan with a slotted spoon. Drain both the bacon and scapes on a paper towel. In a separate bowl, whisk together the eggs, salt and red pepper flakes. When the pasta is done, quickly remove it from the stove and set a different burner to low heat. Drain the pasta and add it back to the pot, on the burner set to low. Stir in the garlic scapes and bacon. Add the egg mixture and stir feverishly for 3-4 minutes until sauce is thick and creamy. Don't let it over cook or it will be gloppy. Sprinkle the Romano cheese in, a little at a time, and stir to combine. Don't add it all at once or it won't mix throughout the pasta as well. Serve immediately!



Untiedt's Vegetable Farm, Inc.

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