

# The Art of Cuisine



## Turkey Carbonara Deluxe

- 1 package (7 ounces) spaghetti
- 8 slices bacon, cut into 1/2-inch pieces
- 1 medium onion, chopped (1/2 cup)
- 1 garlic clove, finely chopped
- 2 cups cut-up cooked turkey
- 1/2 cup grated Parmesan cheese
- 1/2 cup whipping (heavy) cream

### Directions:

1. Cook and drain spaghetti as directed on package.  
While spaghetti is cooking, cook bacon in 3-quart saucepan over low heat 8 to 10 minutes, stirring frequently, until crisp. Remove bacon from saucepan with slotted spoon; drain. Drain fat from saucepan, reserving 1 tablespoon in saucepan.
2. Cook onion and garlic in bacon fat over medium heat about 3 minutes, stirring frequently, until onion is tender. Stir in spaghetti, turkey, cheese and whipping cream. Cook, stirring occasionally, until heated through. Toss with bacon.

Carbonara is an Italian dish of spaghetti with a sauce of cream, eggs, Parmesan cheese and bits of bacon.

### Substitution:

For an authentic Italian preparation, use pancetta instead of bacon. Pancetta, a cured meat, is imported from Italy and is similar to bacon.

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