

## Spaghetti Carbonara

... Low Fat, Serves 6

*Any long, thin pasta such as linguine or fettuccine will also work. An equal amount of Parmesan cheese may be substituted for Pecorino.*

1 large egg plus 1 egg white  
2/3 cup Pecorino Romano cheese, grated  
¼ cup fat-free evaporated milk  
2 Tablespoons mayonnaise  
2 ounces Canadian bacon, chopped  
2 slices bacon, chopped  
3 garlic cloves, minced  
1 teaspoon pepper  
1/3 cup white wine  
Salt  
1pound spaghetti



Bring 4 quarts water to boil in large pot. Process egg, egg white, cheese, evaporated milk, and 1 1/2 tablespoons mayonnaise in food processor until smooth; leave mixture in food processor.

Cook both bacons in large nonstick skillet over medium heat until fat has rendered and bacon is browned, about 7 minutes. Using slotted spoon, transfer bacon to bowl; set aside.

Add garlic and pepper to fat in pan and cook until fragrant, about 30 seconds. Stir in wine and simmer until slightly thickened, about 1 minute. Remove pan from heat, cover, and keep warm.

Meanwhile, add 1 tablespoon salt and pasta to boiling water and cook until al dente. Reserve 1 cup pasta cooking water, drain pasta, and return to pot. Toss pasta with remaining ½ tablespoon mayonnaise until coated.

With motor running, slowly add wine mixture and ¼ cup hot pasta cooking water to egg mixture and process until smooth and frothy, about 1 minute. Immediately pour egg mixture over hot pasta and toss to combine, adding reserved cooking water as necessary to adjust consistency. Stir in crisp bacon and season with salt. Serve.

*Cook's Kitchen*