

## PASTRAMI CARBONARA

- 8 oz. Rigatoni (or pasta of choice)
- 4 Egg yolks
- 2 Cloves garlic, minced
- ½ cup Grated Parmesan, plus extra for garnish
- 2 tbsp. Chopped parsley, plus extra for garnish
- 6 oz. Nation's Best pastrami, chopped into bite-sized pieces

1. Cook pasta al dente, according to package instructions. Reserve 1/3 cup of pasta water.
2. Make the sauce: In a bowl, combine the egg yolks, garlic, Parmesan, and parsley. Slowly whisk in the hot pasta water a couple of tbsp. at a time until you reach the desired consistency (you probably will not need to add all of the pasta water).
3. Add the cooked pasta to the prepared sauce and toss to combine. Then add the pastrami and mix to combine. Garnish with additional Parmesan cheese and chopped parsley, and serve warm.

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a>
<b>Category</b>	<a href="#">Pasta</a>
<b>Serving Size</b>	2
<b>Cuisine</b>	<a href="#">Italian</a>