

# Garlic Scape Carbonara

*From – 2sistersgarlic.com*

½ lb campanella pasta, or shape of your choosing  
4 slices bacon (about 3 ¼ oz), chopped  
¼ cup garlic scapes, cut into 1/4” coins  
2 large eggs  
¼ tsp kosher salt  
¼ tsp red pepper flakes  
½ cup freshly grated Romano cheese

- While pasta is cooking, brown bacon over medium heat.
- Remove the bacon pieces with a slotted spoon. Drain on paper towel.
- Add the garlic scapes to pan. Cook until soft (2 to 3 minutes).
- Remove from the pan with a slotted spoon. Drain on paper towel.
- Whisk together the eggs, salt and red pepper flakes.
- When the pasta is done drain it and return it to the pot and place on a burner set to low heat.
- Stir in the bacon and garlic scapes.
- Add the egg mixture and stir feverishly for 3 to 4 minutes until sauce is thick and creamy. Don't let it overcook 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.



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