

# Linguine Squarcirella



## Recipe By FoodieBook

**Ref:** 233

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Meat

**No of Portions:** 4

## Ingredients & Prep

400 g Linguine dried  
200 g Prosciutto (Italian dry-aged ham)  
100 g Parmesan cheese finely grated  
4 Eggs, beaten  
2 Garlic clove, minced  
1 Onion med chopped  
1/2 tsp Black pepper ground

## Method

**Step 1** - Bring a large pot of salted water to a boil & cook pasta until al dente i.e. just cooked with a slight bite.

**Step 2** - Meanwhile place a frying pan large enough to hold the pasta later over medium-high heat & lay half of the prosciutto pieces in the dry pan so that as much of the meat as possible is touching the pant, lay the remaining prosciutto on top of the first layer, perpendicular to the first layer of meat. Placing the meat in the pan in this crisis-cross fashion helps keep the pieces from sticking together.

**Step 3** - Fry the meat for about 2-3 minutes per side, until crisp & brown then remove & chop into bite-size pieces.

**Step 4** - Add the chopped onion & garlic in the pan used to cook the prosciutto. If the pan seems a bit dry, add a little olive oil fry for 3 minutes, or until the onions are soft.

**Step 5** - Drain the pasta & add to the pot, turn the heat down to the low, add in the beaten eggs use a wooden spoon to toss the pasta with the egg, ham onion mixture, cook for about a minute, until the egg is just cooked .

**Step 6** - Add the black pepper & Parmesan cheese, toss/mix together & serve straightaway.

## Suggestion & Tips

You could use bacon either smoked or non smoked.