

Lobster Sensations Carbonara



FEATURED PRODUCTS: _

MENU PARTS: Entrees

DIRECTIONS

1. Whisk the eggs and cream together in a bowl, season with salt and pepper, and set aside.
2. Drop Bucatini in the boiling water with a large pinch of kosher salt.
3. In a large saute pan, cook the pancetta over medium heat in a bit of olive oil for about one minute. Add the garlic, and cook until softened. Add the lobster sensations, cook for one or two minutes until warmed.
4. Check the bucatini. If done, drain it and keep it warm for a few more minutes.
5. Add the cream mixture to sauce and tarragon, making sure the heat is set low to medium. Stir continuously, to prevent the egg from clumping. Cook for about 2 minutes, until the sauce is warm and just starting to thicken.
6. Add the warm bucatini to sauce, and toss with tongs until the pasta is thoroughly incorporated.
7. Transfer to pasta bowls and serve immediately.

INGREDIENTS

1	Cup	<u>Lobster Sensations®</u>
1/2	Cup	Pancetta Lardons
1/2	Pound	Bucatini
2	Cloves	Garlic, Minced
2	Each	Egg Yolk
1/4	Cup	Reggiano
1/2	Teaspoon	Black Pepper
1/2	Cup	Heavy Cream
1	Teaspoon	Tarragon