



**Breakfast Spaghetti**  
*By Chef Sal Lamboglia*

**Ingredients:** Serves 4-5

1 pound dried spaghetti (Bronze Die dry quality)  
1/2 lb bacon, sliced (any cured pork product will do ; mortadella, salami etc.)  
1 lb organic baby kale (Swiss chard or spinach can be substituted)  
2 tablespoons butter  
1 quart heavy cream  
4 egg yolks  
Few large pinches crushed black pepper  
5 tablespoons Parmigiano-Reggiano (reserve 2 tablespoons for topping)

Poached eggs  
6 whole eggs  
4 quarts water  
4 tablespoons white distilled vinegar  
Large pinch of salt

**Method:**

To make the pasta:

Bring 6 quarts of water to a boil. Once boiling, add kosher salt until it tastes like the ocean (approximately 100 grams). Cook pasta until al dente (depends on the brand, but about 8-10 minutes). While the pasta is cooking, begin rendering the bacon in a large sauté pan, on low, until crispy. Reserve the fat from bacon and add cream. Add the kale and pasta together (the greens will wilt quickly). Once all of that has come together, add whisked egg yolks and stir until the pasta is coated with a nice creamy sauce. Be careful not to leave the heat on high because the yolks will begin to cook in the sauce. Add your black pepper and Parmesan cheese and plate.

To make the poached eggs:

Once spaghetti is plated, crack the egg and drop it in salted water with vinegar and cook until the white part of the egg is formed, or about two minutes on a low boil. Remove from the water and place one poached egg on each mountain of spaghetti. Crack the egg and add black pepper and Parmigiano to taste before serving.