

BREAKFAST CARBONARA MUFFINS

Ingredients

- ½ (16 oz.) package spaghetti
- ½ (16 oz.) package double-smoked thick sliced bacon
- 6 large eggs
- 1 cup heavy whipping cream
- ¾ cup grated Parmesan cheese
- 1 tsp ground black pepper
- ½ tsp salt
- Fresh basil

Directions

1. Preheat oven to 350 degrees. Spray 12 muffin cups with nonstick spray.
2. Bring 4 quarts of water to a rapid boil. If desired, add 2 tsp salt. Gradually add spaghetti to boiling water. Stir gently and return to a rapid boil. Cook uncovered, stirring occasionally for 9 to 11 minutes, or until desired degree of tenderness is reached; drain.
3. Cook bacon in a large skillet over medium heat for 6 to 8 minutes or until crisp. Drain on paper towels.
4. Whisk together eggs, cream, ½ cup Parmesan cheese, pepper, and salt in medium bowl. Stir in half the bacon.
5. Fill each prepared muffin cup about ⅓ full with spaghetti. Pour egg mixture over the spaghetti. Sprinkle with remaining ¼ cup Parmesan cheese and remaining bacon.
6. Bake for 20 minutes or until tops are lightly golden. Cool slightly before serving. Garnish with chopped basil, if desired.