

20 min Breakfast Pasta

(8 servings)



Ingredients:

2 lbs Spaghetti
8-16 tbsp unsalted Butter
16 slices Ham, cut into ribbons
8 Eggs
Freshly grated Parmigiano-Reggiano

Directions:

Set a large pot of water to boil and salt it.
When water boils add pasta.
Put 2 tbsp of butter and the ham into a medium sauté pan over medium-high heat.
Cook, shaking the pan on occasion until the ham colors or about 2-4 min, set aside.
Add remaining butter to sauté pan, crack eggs into pan and cook them sunny side up until the whites are nearly firm and yolks are runny.
When the pasta is tender but not mushy, drain it, reserving a bit of the cooking water.
Add the ham to the pasta, eggs, salt and pepper.
Mix thoroughly so the yolks break up.
Add some of the pasta water back to likeness.
Serve in bowls and sprinkle top with Parmigiano-Reggiano.