



Butternut Squash Carbonara

 Popular

READY IN



45 min.

SERVINGS



2

CALORIES



943 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 6 slices bacon (cut into 1 inch slices)
- 2 egg yolks
- 1 clove garlic (chopped)
- 2 tablespoons heavy cream
- 0.3 cup parmigiano reggiano
- 0.5 pound soup noodles
- 2 servings bell pepper (to taste)
- 1 tablespoon sage (chopped)

2 cups baby squash (cut into small pieces)

Equipment

bowl

frying pan

pot

Directions

Start boiling some water in a large pot to cook the pasta.

Cook the bacon in a pan, set aside and drain all but a tablespoon of the grease.

Add the squash to the pan, toss to coat in the bacon grease and saute until tender, about 8-10 minutes.

Meanwhile, add the pasta to the boiling water and cook as directed on the package.

Meanwhile, mix the egg yolk, heavy cream and parmigiano reggiano in a bowl.

Drain the cooked pasta reserving some of the water.

Add the garlic, sage and pepper to the squash and saute until fragrant, about a minute.

Add the pasta and bacon to the pan and toss.

Remove the pan from the heat and wait for the sizzling to stop.1

Add the egg mixture and toss to coat.1

Add a bit of the pasta water and toss to mix and coat.1

Garnish with more sage & serve.

Nutrition Facts



Properties

Glycemic Index:65.5, Glycemic Load:35.22, Inflammation Score:-10, Nutrition Score:41.937826218812%

Flavonoids

Luteolin: 0.45mg, Luteolin: 0.45mg, Luteolin: 0.45mg, Luteolin: 0.45mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 942.85kcal (47.14%), Fat: 41.84g (64.38%), Saturated Fat: 16.47g (102.93%), Carbohydrates: 108.86g (36.29%), Net Carbohydrates: 100.62g (36.59%), Sugar: 9.89g (10.99%), Cholesterol: 263.41mg (87.8%), Sodium: 665.65mg (28.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 33.23g (66.46%), Copper: 9.59mg (479.34%), Vitamin A: 17816.84IU (356.34%), Vitamin C: 125.32mg (151.9%), Selenium: 99.26µg (141.81%), Manganese: 1.75mg (87.48%), Phosphorus: 543.99mg (54.4%), Vitamin B6: 0.87mg (43.36%), Vitamin B3: 7.05mg (35.25%), Vitamin B1: 0.52mg (34.39%), Magnesium: 137.49mg (34.37%), Fiber: 8.24g (32.96%), Potassium: 1097.73mg (31.36%), Calcium: 303.03mg (30.3%), Folate: 120.28µg (30.07%), Vitamin E: 4.23mg (28.22%), Zinc: 3.64mg (24.28%), Vitamin B5: 2.29mg (22.93%), Vitamin B2: 0.38mg (22.52%), Iron: 4.02mg (22.31%), Vitamin B12: 0.86µg (14.25%), Vitamin D: 1.54µg (10.26%), Vitamin K: 6.15µg (5.86%)