

Tim Farmer's Country Kitchen

VITO'S SAUSAGE PASTA CARBONARA

*2 tablespoons oil
¼ pound Vito's Italian Sausage
½ cup shitake mushrooms
¼ cup bacon or prosciutto
1 tablespoon garlic
1 cup cream
1 teaspoon pepper
Pinch of salt
¼ cup parmesan cheese
¼ cup frozen peas
1 beaten egg
8 ounces of linguini, cooked*



Heat oil and render fat off sausage. Add mushrooms, garlic and prociutto and reduce heat, stirring until soft. Stir in cream and seasoning until thickened. Add cheese and peas and combine. Remove from heat, stir in beaten egg until coated. Pour over linguini and serve.

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