



# CHICKEN CARBONARA SPAGHETTI PIE

April 6

National Carbonara Day



## INGREDIENTS

- Butter (to grease a 10" pie plate)
- 8 Ounces Dry Spaghetti
- 2 Tablespoons Butter (melted)
- ½ Cup Romano Cheese (grated)
- 2 Whole Eggs (beaten)
- 8 Ounces Bacon, cooked and crumbled
- 1 Pound Cooked, Pulled Chicken
- 2 Tablespoons Vegetable Oil
- ½ Cup Onion (diced)
- ½ Red Bell Pepper (diced)
- 1 Tablespoon Fresh Garlic (minced)
- 1 Cup Whole Milk
- 1 Cup Heavy Cream
- 1 Egg Yolk
- 2 Tablespoons Butter
- 4 Tablespoons All-Purpose Flour (enriched or whole grain-rich)
- ½ Teaspoon Kosher Salt
- ½ Teaspoon Freshly Ground Black Pepper
- ¼ Teaspoon Dry Mustard
- Few Grinds of Nutmeg
- 1 Cup Fontina Cheese (shredded)
- 1 Cup Ricotta Cheese
- 1 Cup Mozzarella Cheese (shredded)

## DIRECTIONS

1. Butter a 10" deep dish pie plate. Preheat oven to 350°.
2. Cook spaghetti al dente. Drain and rinse the pour back into the pan.
3. Add melted butter, Romano cheese and the two eggs to the cooked spaghetti and mix to combine then pour into the prepared pie plate. Press down and up the sides. Place a parchment circle over top and press another pie plate down. Set aside.
4. Heat the oil in a large skillet over medium high heat. Once hot, add the onion, pepper and garlic and cook three minutes. Add chicken and cook until warmed through. Set aside.
5. Mix the milk and cream in a microwave safe bowl and heat to hot. Slowly whisk in egg.
6. In a saucepan, melt the butter over medium heat, then add in the flour and cook for about three minutes stirring occasionally.
7. Whisk in the hot milk mixture one third at a time. Season with spices and remove from heat.
8. Combine the chicken/vegetable mixture, sauce, bacon and fontina cheese.
9. Remove the top pie plate from the spaghetti and spread the ricotta, then pour in the chicken mixture leaving a spaghetti top edge (like a pie crust edge).
10. Bake for 40 minutes, remove and sprinkle on the mozzarella then bake for five more minutes. Place under broiler for 2-3 minutes until golden.
11. Let the pie sit loosely covered with foil for 20 minutes to set up then cut into 10 equal slices.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

## MEAL TYPE

-  Lunch/Supper

## YIELD

10 Slices

## PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices