

Chicken Carbonara Deluxe

Ingredients

1 package (7 ounces) spaghetti
8 slices bacon, cut into 1/2-inch pieces
1 medium onion, chopped (1/2 cup)
1 garlic clove, finely chopped
2 cups cut-up cooked chicken
1/2 cup grated parmesan cheese
1/2 cup whipping (heavy) cream

Directions

1. Cook and drain spaghetti as directed on package.
2. While spaghetti is cooking, cook bacon in 3-quart saucepan over low heat 8 to 10 minutes, stirring frequently, until crisp. Remove bacon from saucepan with slotted spoon; drain. Drain fat from saucepan, reserving 1 tablespoon in saucepan.
3. Cook onion and garlic in bacon fat over medium heat about 3 minutes, stirring frequently, until onion is tender. Stir in spaghetti, chicken, cheese, and whipping cream. Cook, stirring occasionally, until heated through. Toss with bacon.

Makes 4 servings.