



Toasted Spaghetti Kindonara

Prep: 15 Minutes

Level: Intermediate

Cook: 40 Minutes

Serves: 6-8

by Rohn Strong

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Ingredients:

- 5 Tbsp Butter, divided
- 2 cups Whole Wheat Bread Crumbs
- 2 cups Yellow Onion, sliced
- 1lb Whole Wheat Spaghetti
- 2 cups Organic Chicken Broth
- 1 1/2 cups Water
- 6 large eggs, beaten

Preparation

Heat 3 Tbsp butter in a large pan over medium, add the bread crumbs and cook until they are golden and crisp, about 8 minutes.

Transfer crumbs to a bowl and season with Salt and Pepper.

Return pan to heat and add remaining butter. Add sliced onion and cook over medium until golden, about 10 minutes.

Transfer to a bowl and set aside.

Add pasta to pan and cook, tossing often, until golden brown and shiny, about 8 minutes. Add the stock and water, bring to a boil, lower heat, and cook until all water is absorbed.

Add eggs and cook, stirring, as eggs begin to set. You'll notice they may scramble a bit, this is fine. Return the onion and half of the bread crumbs. Season Well. Serves 6.

This also keeps really well and will stay in the refrigerator for up to 3 days.