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| Spaghetti w/Bacon, Eggs, & Swiss Chard This recipe can make use of Riverside’s farm-fresh Swiss Chard.C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png**Ingredients*** 12 oz. spaghetti
* 1 bunch **Swiss** **chard**
* 8 slices bacon
* 1 tsp. olive oil
* 4 large eggs
* 1/2 c. grated Parmesan
* Kosher salt and pepper

**Directions**1. Cook the pasta according to package directions, adding the chard during the last 3 minutes of cooking. Reserve 1/2 cup of the cooking water, drain the pasta and chard, and return them to the pot.
2. Meanwhile, cook the bacon in a large nonstick skillet over medium heat until crisp, 6 to 8 minutes. Transfer to a paper towel–lined plate. Break into pieces when cool.
3. Wipe out the skillet and heat the oil over medium heat. Crack the eggs into the skillet and cook to desired doneness, 3 to 4 minutes for runny yolks.
4. Toss the pasta and chard with the reserved pasta water, Parmesan, 1/2 teaspoon salt, and 1/4 teaspoon pepper; fold in the bacon. Divide among bowls and top with the eggs. Season the eggs with salt and pepper and sprinkle with additional Parmesan, if desired.

Source:  |

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Source: [womansday.com](https://www.womansday.com/food-recipes/food-drinks/recipes/a12271/spaghetti-bacon-eggs-swiss-chard-recipe-wdy0113/)