



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Smoked Salmon Kale Carbonara** (adapted from Cara's Cravings and Gilt Taste)

Serves 4

12 ounces dried pasta  
salt  
1 tablespoon olive oil  
½ small red onion, minced  
2 cloves of garlic, minced  
¼ teaspoon crushed red pepper  
2 large bunches of kale (about 12 ounces), thick stems removed, leaves cut into 1-2 inch pieces  
2 large eggs  
2 ounces (1 cup) grated parmesan cheese  
freshly ground black pepper  
6 ounces smoked salmon, torn into small pieces  
1 tablespoon lemon juice

1. Bring 4 quarts of water to a boil; add about 1 tablespoon of salt and the pasta. Cook, according to the package instructions, until just tender. Drain the pasta, reserving 1 cup of the cooking water.
2. Meanwhile, heat the oil in a large skillet over medium heat. Add the onion and a pinch of salt; cook, stirring occasionally, until the onion just starts to brown around the edges, about 5 minutes. Add the garlic and pepper flakes; cook, stirring constantly, until fragrant, about 30 seconds. Add the kale; cover the pan and cook until tender, 3-5 minutes, stirring about once every minute. Set aside.
3. Beat together the eggs, cheese, ¼ teaspoon salt, and a pinch of black pepper.
4. Transfer the cooked pasta back to the cooking pot; stir in the kale mixture and salmon. Stirring vigorously, add the egg mixture, then the lemon juice. Serve immediately.