



QUINOA GOURMET CARBONARA



4 servings



10 min.



12 min.

INGREDIENTS

- 250g. TIPIAK Quinoa Gourmet
- 100g. bacon (chopped into chunks)
- 2 onions (chopped)
- 20g. of butter
- 1 egg yolk
- 3 tbsp. crème fraîche or sour cream
- 50g. Emmental cheese (grated)
- Salt and pepper

COOKING INSTRUCTIONS

1. Prepare Quinoa Gourmet as per package instructions in a large pot. Drain and set aside in a bowl. In a frying pan sauté over medium high heat the chopped bacon and onions in butter for 2 minutes. In a large bowl whisk together the egg yolk with the crème fraîche. Pour the mixture into the frying pan and add a pinch of pepper and salt to season. Let cook on low for a few minutes. Fluff the quinoa with a fork. Place the quinoa in a bowl and pour the sauce over top. Top with grated Emmental cheese. Chef's tip: For added flavor add a sprig of fresh thyme when sautéing the bacon and onions.