

# Chicken Carbonara Deluxe

- Prep Time 10 min
- Total Time 30 min
- Servings 4

- 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



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.
3. Remove bacon from saucepan with slotted spoon; drain.
4. Drain fat from saucepan, reserving 1 tablespoon in saucepan.
5. Cook onion and garlic in bacon fat over medium heat about 3 minutes, stirring frequently, until onion is tender.
6. Stir in spaghetti, chicken, cheese and whipping cream. Cook, stirring occasionally, until heated through. Toss with bacon