

School of Cooking

Martin's

Shrimp Carbonara Deep-Dish Linguine Pizza

Chef Eileen Quinn

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

2 packages (9 ounces each) fresh linguini
3 tablespoons extra-virgin olive oil
1/4 pound pancetta, cut as thick as bacon, chopped
3 to 4 cloves garlic, grated or chopped
1/2 to 1 teaspoon crushed red pepper flakes, to taste
1/2 cup grated Parmigiano-Reggiano
1 pound raw shrimp, shelled and cleaned
Salt and freshly ground black pepper
4 large eggs
1/2 cup cream
2 cups ricotta cheese
a handful fresh flat-leaf parsley, finely chopped
1 cup shredded mozzarella cheese

Instructions

Preheat oven to 425 degrees F. Heat water for pasta in large pot, salt it and add pasta for 3 minutes. While water boils, heat a large skillet with extra-virgin olive oil, 3 turns of the pan, over medium-high heat. Add pancetta and brown, 3 to 4 minutes. Add garlic and red pepper flakes. Add shrimp and cook till shrimp are

barely pink. Drain pasta, add to pan and toss. Stir in Parmigiano-Reggiano and season with salt and pepper. Beat eggs with cream and pour over top of pasta. Let eggs begin to set up, about 1 minute, and pat pasta into even layer to make the pizza pie crust. Place in oven and cook 5 to 6 minutes. Mix together the ricotta and parsley. Remove pie from oven and smooth the ricotta over the top. Scatter with the mozzarella and return to oven. Bake 8 minutes more until cheese is melted and golden at edges. Cut into wedges and serve.
Makes 6 servings.