

## Miso Turkey Bacon Carbonara: A Creamy, Crispy Umami Smash

This is no ordinary pasta dish.



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

8 oz spaghetti, linguine, or ramen noodles  
1 cup turkey bacon, chopped (thick-cut and crisped)  
2 egg yolks  
 $\frac{1}{2}$  cup grated Parmesan cheese  
1 tablespoon white miso paste  
... cup reserved hot pasta water  
1 tablespoon unsalted butter  
Fresh ground black pepper, to taste  
Optional Garnish:  
Chopped scallions  
Chopped parsley  
Extra Parmesan

### DIRECTIONS

1. Cook the Pasta: Bring a pot of salted water to a boil.
2. Cook pasta until al dente. Reserve ... cup of pasta water.
3. Drain and set aside.
4. Crisp the Turkey Bacon: In a skillet over medium heat, cook chopped turkey bacon until crispy.
5. Remove and set aside, keeping some rendered fat in the pan.
6. Make the Sauce Base: In a bowl, whisk together: Egg yolks
7. Parmesan cheese
8. Miso paste
9. Slowly drizzle in hot pasta water while whisking to temper the eggs and form a smooth sauce.
10. Smash the Pasta (Optional): For crispy bites, place noodles in a hot skillet with oil or butter.
11. Use a spatula or small pan bottom to gently flatten noodles.
12. Cook 1-2 minutes per side until golden and crisp at edges.
13. Combine Everything: Add cooked pasta to the turkey bacon skillet.
14. Remove from heat, then pour in the miso-egg sauce while tossing quickly to avoid scrambling.
15. Add butter and turkey bacon. Stir until glossy and coated.
16. Serve: Plate and top with cracked black pepper, scallions, parsley, or more cheese.

