Spaghetti Carbonara with Kale



**INGREDIENTS**

* 750g spaghetti 300g bacon pieces
* 2 tablespoons extra virgin olive oil 4 garlic cloves, finely chopped
* 200g kale leaves, torn de-stemmed 2 cups Greek-style yoghurt
* 1 ½ cups finely grated parmesan 4 eggs
* 4 egg yolks Finely grated parmesan, extra, to serve

**METHOD**

* **Step 1**

Fry the bacon pieces in a non-stick frying pan. Peel and chop garlic.

* **Step 2**

Wash kale, remove stems and shred leaves into thin strips. Heat the oil in the frying pan over medium heat. Add garlic and cook for 1 minute or until aromatic. Add the kale and cook, stirring for 3 minutes or until slightly wilted. Grate parmesan cheese. Cook the pasta in a large saucepan of salted boiling water until al dente. Drain. Return to the pan

* **Step 3**

Separate 4 of the eggs. Keep the yolks. Combine the yoghurt, parmesan, whole eggs and the egg yolks in a bowl. Season well with black pepper.

* **Step 4**

Add the egg mixture and kale mixture to the hot pasta. Toss to combine. Serve topped with the bacon sprinkled over the top and extra parmesan.