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**Alex Doe**

@alex_doe

Lover of all things pasta and pastries. Exploring the world one recipe at a time.

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Classic Tomato Bruschetta

30 Min Meal



Spicy Thai Green Curry

Vegan Spicy



One-Pan Lemon Herb Chicken

Weeknight



Creamy Mushroom Risotto

Comfort Food



Vegan Chocolate Avocado Mousse

Dessert



Hearty Lentil Soup

Healthy



Alex Doe

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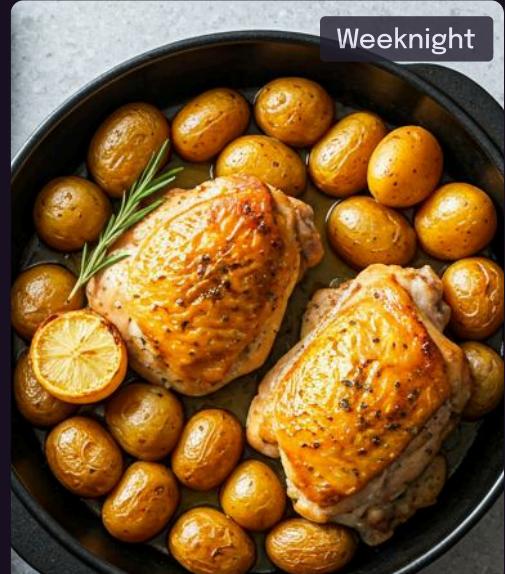
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Classic Spaghetti Carbonara

A classic, creamy, and indulgent Italian pasta dish made with eggs, Pecorino Romano cheese, pancetta, and black pepper. Ready in under 30 minutes!

[Edit](#)[Share](#)[Print](#) Prep Time
10 minutes Cook Time
15 minutes Servings
4 people Times Made
3 times [+](#)

Ingredients

-  200g Spaghetti
-  100g Pancetta or Guanciale, diced
-  2 large free-range Eggs
-  50g Pecorino Romano cheese, freshly grated
-  Freshly ground Black Pepper
-  1 clove Garlic, crushed
-  Salt to taste

Instructions

-  Bring a large pot of salted water to a boil. Add the spaghetti and cook according to package directions until al dente.
-  While the pasta is cooking, heat a large skillet over medium heat. Add the pancetta and cook until crisp, about 5-7 minutes. Remove from heat and discard all but 2 tablespoons of fat.
-  In a medium bowl, whisk together the eggs and grated Pecorino Romano cheese. Season generously with black pepper.
-  Once the pasta is cooked, reserve about a cup of the pasta water, then drain the pasta. Immediately add the hot pasta to the skillet with the pancetta. Toss to combine.
-  Remove the skillet from the heat and quickly pour in the egg and cheese mixture, stirring vigorously to create a creamy sauce. Be careful not to scramble the eggs. If the sauce is too thick, add a little of the reserved pasta water until it reaches the desired consistency.
-  Serve immediately, topped with extra Pecorino Romano cheese and a generous grinding of black pepper.

Author's Notes

For a richer flavor, use guanciale instead of pancetta. You can also add a splash of white wine to the pan after cooking the pancetta for extra depth. The key to a creamy sauce is using the residual heat of the pasta to cook the eggs, not direct heat.



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Ingredients

 200g Spaghetti 100g Pancetta or Guanciale,
diced 2 large free-range Eggs50g Pecorino Romano cheese, grated
100g spaghetti
salt and pepper to taste

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e.g., Grandma's Classic Lasagna

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A short story or summary of the recipe...

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Ingredients

e.g., 1 e.g., cup e.g., All-purpose flour 

e.g., 2 e.g., tbsp e.g., Olive oil 

+ Add Ingredient

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Time

- Under 30 mins
- 30-60 mins
- Over 60 mins



Spicy Tomato Pasta

Vegetarian 30 Mins



Lemon Herb Roasted Chicken

Dinner Quick



Chocolate Avocado Mousse

Dessert Vegan



Quinoa Salad with Roasted Vegetables

Salad Gluten-Free



Classic Beef Stew

Comfort Food Slow Cook



Garlic Shrimp Scampi

Seafood Italian



Vegan Lentil Soup

Soup Healthy

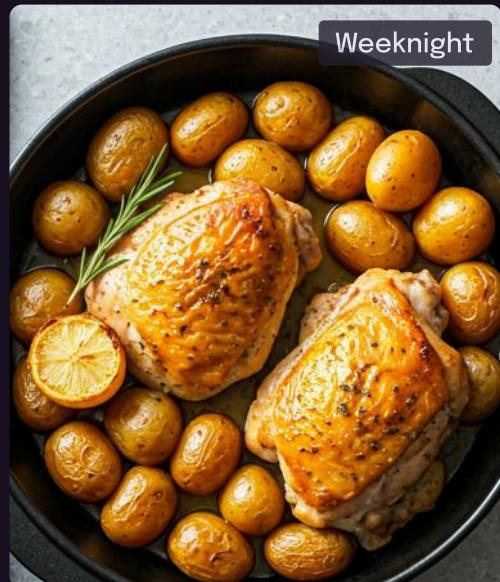


Blueberry Pancakes

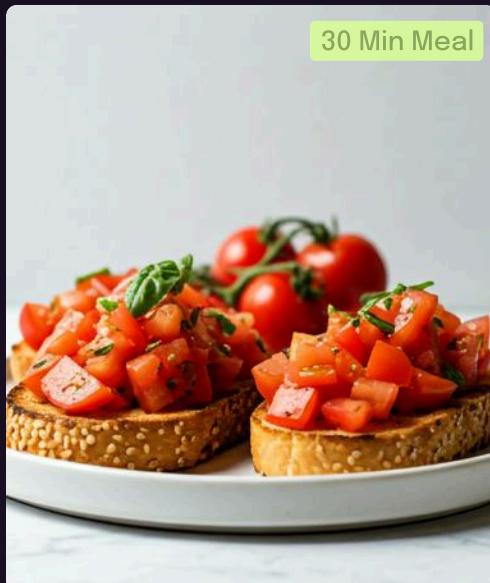
Breakfast Quick



Spicy Thai Green Curry



One-Pan Lemon Herb Chicken



Classic Tomato
Bruschetta

