



## Garlicky Spaghetti Parmesan Carbonara

35 minutes | 2 servings

### Find cookware

[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[grater](#)  
[large pot](#)  
[measuring cups](#)  
[mixing bowls](#)  
[nonstick skillet](#)  
[stirring spoon](#)

### Grab ingredients

4 slices	bacon
2	eggs
2 cloves	garlic
¾ fl oz	heavy whipping cream
½ small bunch	Italian (flat-leaf) parsley
1 ½ oz	Parmesan cheese
5 oz	spaghetti pasta
	black pepper
	salt

### Cook & enjoy

- 1 Fill a large pot halfway with water, season water with salt, cover and bring to a boil. Add pasta and stir for a few seconds. Cook, uncovered, until desired firmness, 8-10 minutes.

1 tsp salt  
5 oz spaghetti pasta

- 2 While pasta is cooking, preheat a skillet over medium-high heat.

- 3 Chop the bacon into 1-inch pieces; add to the skillet and cook until crispy, 4-5 minutes. Once done, transfer to a plate lined with paper towels. Reserve 1 tbsp of bacon fat.

4 slices bacon

- 4 Meanwhile, crack the eggs into a medium bowl; add 1 ½ tbsp cream and whisk to combine.

2 eggs  
¾ fl oz heavy cream

- 5 Finely grate Parmesan and transfer to the bowl with egg mixture. Season with salt and pepper; whisk to combine.

1 ½ oz Parmesan cheese  
½ tsp salt  
¼ tsp black pepper

- 6 When pasta is done, drain in a colander, reserving ½ cup of cooking liquid.

- 7 Trim off and discard the root ends of the garlic; peel and mince or press the garlic.

2 cloves garlic

- 8 Add the reserved bacon fat to empty pasta pot. Return pot to heat, reduce heat to low. Add garlic, stirring until fragrant, about 1-2 minutes.

- 9 Return pasta and bacon to pot. Remove pot from heat, add the egg mixture to pasta, stirring frequently. Stir just until the egg mixture begins to thicken, 3-4 minutes.

- 10 If the sauce seems dry, add some of the reserved pasta water 1 tbsp at a time, until rich and creamy.

- 11 Wash and dry parsley. Shave leaves off the stems; discard the stems and mince the leaves. Reserve a small amount for garnish and add the rest to the pot with the pasta.

½ small bunch Italian (flat-leaf) parsley

**12** To serve, divide pasta between bowls and garnish with remaining parsley. Enjoy!