

Simple Spaghetti Carbonara

- **Ingredients:** 🍝

1. 200g spaghetti
2. 100g pancetta or bacon, cubed
3. 2 large eggs
4. 50g Parmesan cheese, grated
5. Black pepper
6. Salt

- **Instructions:**

1. Cook spaghetti according to package directions.
2. While pasta cooks, fry pancetta in a pan until crispy.
3. In a bowl, whisk eggs, half the Parmesan, and a generous amount of black pepper.
4. Drain pasta, reserving some pasta water.
5. Quickly add the hot pasta to the pancetta pan, tossing to coat.
6. Remove from heat. Pour in the egg mixture, stirring quickly to create a creamy sauce. Add a splash of pasta water if needed.
7. Serve immediately with the remaining Parmesan.