

# Authentic Pasta Carbonara

Authentic Pasta Carbonara is easy to make, full of bacon flavor, and smothered in a cheesy egg sauce that will make you crave more.

Prep Time	Cook Time	Total Time
5 mins	15 mins	20 mins



Course: Main Course   Cuisine: Italian   Keyword: Pasta Carbonara  
Servings: 2 Servings   Calories: 752kcal



4.86 from 35 votes

## Ingredients

- 151.2 g spaghetti pasta
- 0.33 tablespoon salt
- 151.2 g thick cut bacon or pancetta diced
- 1.33 egg yolks
- 0.67 whole eggs
- 50 g grated pecorino romano cheese divided
- 0.17 teaspoon freshly ground pepper
- 0.67 tablespoons freshly chopped parsley to garnish

## Instructions

1. Bring a large pot of water to a boil and season with salt. Cook pasta according to package directions. Reserve 1 1/2 cups of the pasta water before draining.
2. In a large saucepan, cook bacon (or pancetta) over medium heat until crisp, about 7 to 10 minutes. Drain fat from bacon, reserving just 2 tablespoons of the grease.
3. In a mixing bowl, whisk together egg yolks, eggs, and 1 cup pecorino romano cheese.
4. Toss drained pasta with cooked bacon, and 2 tablespoons of bacon grease. Pour egg mixture in, along with reserved pasta water and toss together with pasta 2 minutes.
5. Serve hot topped with remaining cheese, freshly ground pepper, and parsley to garnish.

## Nutrition

Calories: 752kcal | Carbohydrates: 59g | Protein: 31g | Fat: 42g | Saturated Fat: 16g | Cholesterol: 260mg | Sodium: 1995mg | Potassium: 380mg | Fiber: 2g | Sugar: 2g | Vitamin A: 495IU | Vitamin C: 1.7mg | Calcium: 311mg | Iron: 2.2mg

