

SPAGHETTI CARBONARA

YIELD: 4 SERVINGS

PREP: 5 MINUTES MINUTES

COOK: 15 MINUTES MINUTES

TOTAL: 20 MINUTES MINUTES

374 CALORIES

INGREDIENTS

- **8 ounces** spaghetti
- **2** large eggs
- **½ cup** freshly grated Parmesan
- **4 slices** bacon, *diced*
- **4 cloves** garlic, *minced*
- Kosher salt and freshly ground black pepper, *to taste*
- **2 tablespoons** chopped fresh parsley leaves

INSTRUCTIONS

- In a large pot of boiling salted water, cook pasta according to package instructions; reserve 1/2 cup water and drain well.
- In a small bowl, whisk together eggs and Parmesan; set aside.
- Heat a large cast iron skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes; reserve excess fat.
- Stir in garlic until fragrant, about 1 minute. Reduce heat to low.
- Working quickly, stir in pasta and egg mixture, and gently toss to combine; season with salt and pepper, to taste. Add reserved pasta water, one tablespoon at a time, until desired consistency is reached.
- Serve immediately, garnished with parsley, if desired.

Source: <https://damndelicious.net/2014/03/29/spaghetti-carbonara/>