




Spaghetti Carbonara



 5 min

 15 min

 4 Servings







INGREDIENTS

- ☐ Spaghetti (225 g)
- ☐ Eggs (2 large)
- ☐ Parmesan (1/2 cup)
- ☐ Bacon (4 slices)
- ☐ Garlic (4 cloves)
- ☐ Parsley (2 tbsp)

PREPARATION

Grate the Parmesan cheese, dice the bacon, chop the parsley and mince the garlic.

COOKING

-  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 and set aside.
-  Heat a large cast iron skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes and 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.
-  Garnish with parsley.

