

# 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

- 1 In a large pot of boiling salted water, cook pasta according to package instructions, reserve 1/2 cup water and drain well.
- 2 In a small bowl, whisk together eggs and Parmesan and set aside.
- 3 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.
- 4 Stir in garlic until fragrant, about 1 minute. Reduce heat to low.
- 5 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.
- 6 Garnish with parsley.

