

Spaghetti Carbonara



This Spaghetti Carbonara recipe is truly a thing of beauty. This crowd pleaser is perfect for a comforting meal!

Ingredients

300 g spaghetti

2 large eggs

1/2 cup freshly grated parmesan

4 slices bacon, diced

Method:

1. In a large pot of boiling salted water, cook the pasta according to package instructions, drain reserving $\frac{1}{4}$ cup water.
2. In a small bowl whisk the eggs, add the Parmesan and stir combine.
3. In a large frying pan over a medium high heat, sauté the bacon until brown and crispy, 6 minutes.
4. Together, with the $\frac{1}{4}$ reserved water, quickly add the egg and bacon mixtures together with

the pasta. Toss to combine - the heat from the pasta will cook the egg slightly and form a creamy sauce.