

Spaghetti Carbonara

Serves 4 - 5

Ingredients

- 350g Spaghetti
- 3 Rashers of Bacon
- 4 Egg Yolks
- 2 Garlic Cloves
- 85g Cheese
- Black Pepper

**Quick and easy
family meal!**

**You could also add
onion, mushrooms or
frozen peas**

Method

1. Chop the bacon into small pieces and remove any visible fat
2. Grate the cheese
3. Cook the pasta according to packaging instructions
4. Break the eggs into a bowl and beat with a fork
5. Mix the cheese into the egg and season with black pepper and dried parsley
6. Heat oil in a pan. Add the bacon and garlic and cook until golden and crisp.
7. Drain the pasta once cooked. Keep some pasta water in case you need some for the sauce
8. Mix the pasta into the bacon mixture
9. Remove the pan from the heat and quickly pour in the egg mixture and stir. You need to do this quickly and off the heat to prevent the eggs from scrambling.
10. You can add a spoonful of pasta water if the mixture is too dry
11. Serve

Garlic Bread



Any Crusty Bread

Parsley

4 tbsp butter

2 Garlic Cloves

1. Preheat oven to 200°C (180°C Fan)
2. Chop /crush garlic cloves and chop parsley
3. Mix garlic, parsley and butter in a small bowl until well mixed and spreadable
4. Spread onto bread and cook for 10-15minutes