SPAGHETTI CARBONARA

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

NORMAL	12 MINS	12 MINS	4

Ingredients

- Diced Bacon
- 1/2 Cup Freshly Grated Cheese
- 2 Large Eggs
- 300gm Spaghetti

Instructions

1. In a large pot of boiling salted water, cook the pasta according to package instructions, drain reserving ¼ 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. Quickly add 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.