



How to Make Spaghetti Carbonara

Spaghetti Carbonara is a beloved classic Italian pasta dish that combines crispy pancetta, creamy eggs, and nutty Parmesan cheese for a truly indulgent and satisfying meal. Follow these simple steps to create an authentic carbonara at home.



by Felicia Sanders

Gather the Ingredients

The Essentials

You'll need spaghetti, pancetta or guanciale, eggs, Pecorino Romano, and Parmesan cheese.

Additional Flavors

Fresh garlic, salt, and black pepper are used to season the dish.

Optional Garnish

A sprinkle of fresh parsley adds a pop of color and freshness.

Cook the Pasta

1

Boil the Water

Bring a large pot of salted water to a boil.

2

Cook the Spaghetti

Add the spaghetti and cook until al dente, about 8-10 minutes.

3

Reserve the Pasta Water

Before draining, set aside 1 cup of the starchy pasta water.



Prepare the Pancetta

1

Cook the Pancetta

Heat a large skillet over medium heat and cook the pancetta or guanciale until crispy, about 5-7 minutes.

2

Add the Garlic

Add the minced garlic and cook for an additional minute to infuse the oil with flavor.

3

Remove from Heat

Once the pancetta is crispy and the garlic is fragrant, remove the skillet from the heat.



Beat the Eggs and Cheese

1

Crack the Eggs

In a medium bowl, beat the eggs until well combined.

2

Grate the Cheeses

Add the grated Pecorino Romano and Parmesan cheeses to the eggs and mix until fully incorporated.

3

Set Aside

The egg and cheese mixture will be used to create the creamy sauce.

Combine the Pasta and Pancetta

Toss the Spaghetti

Add the drained spaghetti to the skillet with the crispy pancetta and garlic. Toss to coat the pasta.

Remove from Heat

Take the skillet off the heat to prevent the eggs from scrambling when added.

Incorporate the Egg Mixture

Quickly pour the egg and cheese mixture into the pasta, tossing constantly to create a creamy sauce.



Season and Serve



Season to Taste

Add salt and freshly ground black pepper to taste.



Garnish with Parsley

Sprinkle some fresh parsley over the top for a bright, herbal finish.



Pair with Wine

Serve the spaghetti carbonara with a glass of crisp white wine for a complete and satisfying meal.

Tips for Success

Use High-Quality Ingredients

Fresh, delicious ingredients are key for an authentic carbonara.

Toss Off the Heat

Removing the skillet from the heat prevents the eggs from scrambling.

Adjust with Pasta Water

The starchy pasta water helps create a creamy, emulsified sauce.