

Spaghetti Carbonara



Servings: 6

300 grams spaghetti

6 slices bacon

4 large eggs

*1/4 cup pecorino cheese, plus 2
tablespoons, grated*

*1/4 cup parmesan cheese, plus 2
tablespoons, grated*

black pepper, to taste

Bring a large pot of salted water to a boil. Cook the spaghetti according to the package directions until al dente.

Cut your bacon into 1-inch pieces. In a large frying pan over medium heat cook the bacon until crisp.

To a mixing bowl add 4 eggs and whisk well.

Add the pecorino cheese, parmesan cheese and black pepper. Mix well.

Once the spaghetti has boiled to al dente using a set of tongs remove the spaghetti from the boiling water and add into the frying pan with the bacon.

Turn off the cook top so the pasta and the bacon stop cooking.

Using a ladle add one ladle of pasta water to the egg and cheese mixture. Mix well with a fork.

Turn the cook top back on low heat. Add some pasta water to the pan and pour the egg and cheese mixture over top of the spaghetti mixing it through using tongs. Be gentle but fast. Let it cook though but do not let the eggs scramble.

Keep mixing until the sauce starts to thicken.

Serve

Per Serving (excluding unknown items): 281 Calories; 8g Fat (25.6% calories from fat); 13g Protein; 38g Carbohydrate; 1g Dietary Fiber; 133mg Cholesterol; 204mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1 Fat.