

# Spaghetti Carbonara Recipe

Spaghetti Carbonara is one of the most popular Italian pasta dishes. This carbonara recipe combines cream, eggs, cheese and bacon.

**Cook Time:** 30 minutes

Serves 4

## Ingredients:

- 1 lb spaghetti
- 250 mL cream
- 4 eggs
- 200 g bacon, cut into ½-inch dice
- 5 mL extra virgin olive oil
- 125 mL peas or other cooked vegetable
- 30 mL chopped Italian parsley
- salt and freshly ground black pepper, to taste
- 150 mL freshly grated pecorino-romano cheese (parmesan may be substituted)

## Preparation:

1. Fill a large soup pot with cold water and add a handful or so of Kosher salt. Stir and taste; it should taste like seawater. Cover the pot and heat the water until it boils.
2. Add the diced bacon to a cold sauté pan and cook slowly over a low heat for 10 to 15 minutes or until crisp. Remove bacon from pan and drain on paper towels.
3. Drop the spaghetti into the boiling salted water and cook according to package instructions, about 6 to 9 minutes or until [al dente](#), or tender but still firm to the bite.  
\*\*fresh pasta will cook much quicker\*\*
4. While the pasta cooks, combine the eggs, cheese, cream and olive oil in a bowl and beat with a whisk until completely mixed.
5. Drain pasta, toss with the egg and cream mixture, then add the cooked bacon, peas and chopped parsley. Serve right away, with additional grated cheese if desired.

