

Pasta Carbonara

Ingredients:

- 1/4 lb. of Bacon (or Ham, or Pancetta), sliced in to small strips
- 4 garlic cloves, finely chopped
- 2 large eggs
- 1 cup of Parmigiano-Reggiano
- 2 tablespoons olive oil
- 1 lb. pasta (spaghetti is standard)
- Extra veggies for sauté
- Herbs to taste.

Directions:

1. Cook the pasta in salted water. Al dente. Drain, and reserve 1/2 cup of water for use in the sauce.
2. Heat olive oil and bacon in sauté pan for about 3 minutes, or until nearly crispy bacon. Add garlic about a minute before any other leafy greens. Sautee until fat is fully rendered and mixed together and any extra veggies are cooked down.
3. Add HOT pasta to the sauté pan, mix well with the sautéed meat and greens.
4. Thoroughly beat egg and parmesan together.
5. Remove sauté pan from heat, and slowly mix the egg mixture in with the pasta while stirring well. Egg should not scramble, it should make a thick sauce over the pasta.
6. Thin the sauce with reserved 1/2 cup of pasta water.
7. Season with herbs, sea salt, and cracked pepper.
8. Optional: Garnish with parsley. Serve with extra cheese.

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