



Steve's Quick & Easy Carbonara

INSPIRED BY JAMIE OLIVER'S RECIPE

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

Ingredients

- 300 g dried spaghetti
- 4 rashers of bacon
- 4 eggs
- 2 garlic cloves, peeled & smashed
- 60 g Parmesan cheese , plus extra for grating
- A handful of peas (fresh or frozen)
- Salt & Pepper to taste



Directions

1. Cook the pasta in boiling salted water until al-dente
2. Slice the bacon and place in a non-stick frying pan on a medium heat with the 2 cloves of garlic. Cook until nice & crispy. Remove bacon & garlic from pan
3. Meanwhile, beat the eggs in a bowl, then finely grate in the Parmesan, and a pinch of black pepper. Whisk until combined
4. Use tongs to transfer your pasta straight into the pan and toss to coat in bacon grease.
5. Pour the Parmesan eggs into the pan, and keep everything moving, loosening with splashes of the pasta cooking water until you have a silky sauce. Make sure the pan isn't too hot otherwise the eggs will scramble.
6. Add in bacon and peas
7. Enjoy!