

## Spaghetti Carbonara

This classic Italian recipe is so easy to make - just follow these simple instructions for a favourite pasta dish.



### Ingredients

300 g Pasta – you can use spaghetti or shapes  
1 spray(s) Cooking Spray or 1 teaspoons olive oil  
4 rasher(s) (medium) Bacon, Back, Raw, snipped into pieces  
1 medium Spring Onions, trimmed and finely chopped  
1 clove(s) Garlic, peeled and sliced in half  
250 g Cheese, Soft, Medium Fat, with herbs  
1 medium Egg  
150 ml Skimmed Milk  
30 g Cheese, Parmesan  
2 tablespoons fresh parsley (optional)  
1 teaspoons Salt  
1 teaspoons (ground) black pepper

### Method

1. Bring a large saucepan of lightly salted water to the boil. Add the spaghetti or linguine and cook for about 8 minutes, until just tender, or follow pack instructions.
2. Meanwhile, heat a frying pan and mist it with low fat cooking spray. Add the bacon and spring onions and sauté them with the garlic clove for about 5 minutes, until softened. Discard the garlic clove - it has just been used to give flavour to the finished dish.
3. Beat the soft cheese and egg together in a mixing bowl, then add the bacon and spring onions, stirring until combined. Add the milk, half the Parmesan cheese and the parsley. Season.
4. Drain the pasta, then return it to the saucepan with the liquid. Stir in the egg mixture and heat gently for 2 - 3 minutes, stirring, until the mixture has cooked and thickened.
5. Serve the spaghetti, sprinkled with the remaining Parmesan cheese.

Servings: 4

Preparation Time: 10 min

Cooking Time: 15 min

Level of Difficulty: Easy

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