



Spaghetti Carbonara

An absolute classic and a favourite for many . The perfect dish for a quick and easy dinner after a long day, this dish is sure to be a crowd pleaser! This recipe is all about timing, so we suggest reading the method fully before starting!

Nutritional Info

Calories: 468 kcal
Carbohydrates: 54.6g
Protein: 26g
Fat: 16.4g

Ingredients

- Pancetta
- Spaghetti
- Eggs
- Parmesan cheese

Your Pantry

- Salt
- Pepper

Allergens

Wheat (Pasta)
Milk (Parmesan)
Egg (Eggs)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Prepare the ingredients and boil the kettle

Break the eggs into a cup or bowl and beat with a fork before mixing in the parmesan. Boil the kettle for the pasta.

2) Cook the pasta

Cook the pasta in a saucepan of boiling water for 8-10 minutes, tasting to make sure its cooked to your liking. Conserve some of the pasta water in a cup, then drain the pasta and set aside. While the pasta is cooking....

3) Fry the bacon

Place a large frying pan on high heat. Once hot, add the pancetta pieces and fry until crisp then switch off the heat, keeping the bacon in the pan.

4) Mix in the remaining ingredients

Drain the pasta and immediately transfer to the frying pan with the pancetta tossing it in the juices. Immediately add the eggs and parmesan and mix continuously with splashes of the pasta water until a creamy sauce is achieved. Season with salt and pepper to taste.

5) Plate the dish

Serve the dish in bowls and enjoy.



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