THE J.M. SMUCKER Co

Pasta Carbonara

Prep Time	Cook Time	Serves	Difficulty
5 mins	N/A	4	N/A

Ingredients

- 2 tsp (10 mL) Canola Oil
- 3 cloves garlic, minced
- 4 oz (125 g) (about 3 thick slices) pancetta or bacon
- 2 eggs, lightly beaten
- 1 tsp (5 mL) salt
- 1/3 cup (75 mL) freshly grated parmesan cheese
- 1/2 recipe Ribbon pasta (or 12 oz / 375 g spaghetti)

Directions

Step 1:

PREPARE pasta according to directions.

Step 2:

COMBINE oil, garlic and pancetta in skillet set over medium heat; cook, stirring occasionally, for 5 minutes or until pancetta is slightly crisp. Stir together eggs and salt.

Step 3:

COOK pasta in large pot of boiling salted water for 5 to 6 minutes or until tender but firm. Drain; return to pot over low heat. Stir in pancetta mixture until pasta is well coated. Stir in egg mixture; cook, stirring, for about 30 seconds or until eggs are lightly cooked but still creamy. Stir in cheese. Serve immediately with extra cheese.

Step 5:

Pasta is always best served immediately. And remember to start making your sauce before you cook your pasta; that way, the drained pasta never has to wait for the sauce to be finished before it can be “dressed”.

Images

