

Spaghetti Carbonara

Serves: 4

Preparation Time: 15 minutes

This is the perfect dinner to cook when you are strapped for time but want something tasty!

Ingredients

1 x 500g packet spaghetti
1 tablespoon oil
1 x 250g packet PAMS streaky bacon (with rind), chopped
1 teaspoon minced garlic
2 eggs, plus 2 extra yolks
1 cup finely grated Parmesan

Method

Bring a large saucepan of salted water to the boil, add the pasta and cook according to the packet instructions, stirring every so often to prevent the pasta from sticking.

Heat oil in a medium frying pan. Panfry PAMS chopped streaky bacon and minced garlic until the bacon begins to crisp.

In a small bowl beat the eggs and yolks together and stir in the Parmesan. Season with salt and pepper.

Once the pasta is cooked, drain it in a colander and return it to the saucepan, away from the heat. Quickly stir through the egg mixture, making sure the pasta is evenly coated; the egg mixture should give a slightly granular coating to the pasta. Stir through the cooked bacon.

Serve immediately. Serve with parsley (optional).

Some handy tips

Mushrooms, spinach and onions can also be added to this dish to bulk it out.

PAMS bacon is available in two other types, smoked shoulder and smoked middle, both suitable for this recipe, just make sure the rind is removed.