



The Egg Guy's 'Easy Carbonara'

Serves: 2-4

Ingredients

Spaghetti or other pasta - enough for the number of people you are serving

3 eggs

2 egg yolks

½ cup freshly grated parmesan

½ tsp salt

3-4 rashers of rindless bacon

Freshly ground black pepper

Method

Cook pasta in plenty of hot salted water. While pasta cooks, combine eggs in a bowl and cook bacon in a deep pan. When pasta is cooked, drain and return to the pan with the cooked bacon in it. Remove from the heat. Pour the egg mixture over the pasta and gently stir to combine. Finish with a generous grind of black pepper. Leave to stand for 1 min. Serve with grated parmesan and a sprinkle of parsley on top.

Optional - add in herbs, garlic, peas, onion to create your favorite carbonara flavours.

For more recipes, how to videos and e-news subscription, visit eggs.org.nz Follow us on [facebook.com/nzeggs](https://www.facebook.com/nzeggs)

