LET'S EAT!

CARBONARA

35 minutes

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Allergens: milk, gluten, egg

What is it?

A deliciously elegant pasta dish with simple ingredients but huge flavour! We've added peas for a pop of colour to liven up this tasty dish.

MAKE IT FUN!

Traditionaly carbonara uses spaghetti, but you could swap for your favourite type of pasta instead - penne, fusilli, bows. We tested ours with spirals when we tried out this recipe!

What you'll need:

	For 2 people	3 people	4 people
Bacon	2 rashers	3 rashers	4 rashers
Parmesan cheese	20g	30g	40g
Spaghetti	160g	240g	320g
Egg	1	1	1
Garlic clove	1	1	2
Butter	30g	50g	70g
Peas	80g	100g	120g

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC

Company no: 16566579

WHAT TO DO:





Step 1:

Place a saucepan of water on the hob and boil. Meanwhile, prepare your ingredients by finely chopping the bacon, and beating the egg with some salt and pepper. Leave to one side for later. Once the water is boiling, add the spaghetti and simmer until just cooked (al dente). Take off the heat and save for later.

Step 2:

While the pasta is cooking, chop the garlic and add to a frying pan with the butter. Once the butter has melted, add the chopped bacon and stir. Cook on a medium heat until the bacon starts to brown.





Step 3:

Keep the heat on low. Keeping the water from the pasta, lift the pasta out and add to the frying pan with the bacon. Mix most of the cheese with the egg, then take the frying pan off the heat and add the egg and cheese mixture. Mix well, making sure that the sauce thickens but the eggs do not become scrambled.

Step 4:

Coat everything in the sauce adding a little bit of pasta water to keep the sauce runny. Add the peas and stir well. After a couple of minutes scoop a good amount onto your plates and sprinkle the remaining cheese over the top. Enjoy!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME 1 2 3 4 5 LET'S MAKE IT AGAIN!