



# SPAGHETTI CARBONARA



## Ingredients

1/2 small onion, finely chopped  
1 tsp. garlic paste  
1 tbsp. oil  
1 rasher bacon  
1 egg  
1 - 2 tbsp. double cream  
1 tbsp. grated parmesan  
50g spaghetti  
Salt and pepper

## Method

- 1 Half fill a medium pan of salted water and bring to the boil.
- 2 Add the spaghetti and boil for 10 minutes.
- 3 Dice the onion finely.
- 4 Cut the bacon into small cubes.
- 5 Pour the oil into a non stick frying pan, cook the onion, bacon and garlic. Take off heat when cooked.
- 6 Mix the egg, cream and parmesan together in a jug.
- 7 Drain the pasta, when cooked through a colander. Keep 2 tbsp. of the pasta water.
- 8 Pour the pasta back into the saucepan (with the 2 tbsp. of water) and add the bacon/onion mix, stir well.
- 9 Add the egg/ cream mix. You should not need to put back on the heat, otherwise the eggs will scramble.
- 10 Taste and check for seasoning. Serve.