



SPAGHETTI *Carbonara*

4-6 servings

16 oz	PASTENE Spaghetti	500 g
8	slices of bacon, diced	8
4	eggs, lightly beaten	4
4 tbsp	15% cream	60 mL
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
2 tbsp	chopped fresh parsley	30 mL
	salt and pepper	

- Cook spaghetti in boiling, salted water until al dente. Drain and keep hot.
- Meanwhile, cook bacon in a skillet over medium heat until crisp. Drain and reserve.
- In a bowl, combine eggs and cream. Season to taste with salt and pepper.
- Heat olive oil in a skillet. Stir in reserved spaghetti, bacon, egg mixture and Parmesan. Mix very well and serve immediately, garnished with parsley.