

for the  
little onesORANGE  
& AVOSPAGHETTI, SAUCE &  
PIECES OF HAM

# SPAGHETTI CARBONARA

A classic spaghetti carbonara sauce made with free-range eggs, ham and parmesan cheese – creamy and delicious!



25 MINUTES



2 SERVINGS



PORK

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## FROM YOUR BOX

FREE-RANGE EGGS	6-pack
PARMESAN CHEESE	1 bag
LONG PASTA	500g
BABY COS LETTUCE	1
ORANGE	1
AVOCADO	1
BROWN ONION	1
HAM	90g
GARLIC CLOVE	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, oregano

## COOKING TOOLS

large frypan, large saucepan

You can make a tomato, ham and onion pasta sauce instead if you prefer by adding a jar of sugo at step 4. Top with parmesan.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – pasta is replaced with GF pasta.



### 1. WHISK EGGS & PARMESAN

Bring a large saucepan of water to a boil (for the pasta).

Whisk 2 eggs with 50g parmesan cheese. Season well with **pepper** to taste.



### 2. COOK the SPAGHETTI

Add 1/2 packet pasta and cook according to packet instructions or until al dente. Drain and reserve **1/2 cup pasta water** (see step 5).

**tip** Stir a few times to ensure the pasta doesn't stick together while cooking.



### 3. PREPARE the SiDe VEGGIES

Meanwhile, separate or wedge lettuce. Cut orange into wedges and slice avocado. Arrange on a serving plate.

**tip** You can peel and slice the orange instead if you prefer!



### 4. COOK the HAM & ONION

Heat a large frypan with **oil** over medium-high heat. Dice onion and ham, add to pan along with crushed garlic and **1 tsp oregano**. Cook for 5 minutes.

**tip** Use scissors to cut ham in strips straight into the pan!



### 5. DRAIN & StIR in SPAGHETTI

Once drained, add pasta straight into pan with ham. Toss together, making sure it is all piping hot. Take off heat, fold in the egg mixture and **1/2 cup pasta water**. Stir until creamy and well combined. Season with **salt and pepper** to taste. Take off heat.



### 6. FINISH AND SERVE

Serve carbonara right away at the table with extra parmesan cheese to taste and vegetables on the side.