

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

SPAGHETTI CARBONARA



25 MINUTES



2 SERVINGS



PORK

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

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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
STREAKY BACON	1 packet
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, oregano

COOKING TOOLS

large frypan, large saucepan

You can make a tomato, bacon 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 BACON & ONION

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

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



5. DRAIN & StIR in SPAGHETTI

Once drained, add **pasta** straight into pan with bacon. 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.