

for the  
little ones



←  
ORANGE  
& AVO

SPAGHETTI, SAUCE &  
PIECES OF BACON



# SPAGHETTI CARBONARA

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

25 MINUTES

2 SERVINGS

PORK

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)



## 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	100g
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.