

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

# SPAGHETTI CARBONARA



25 MINUTES



4 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
SPAGHETTI	500g
GEM LETTUCE	3-pack
ORANGES	2
AVOCADO	1
BROWN ONION	1
STREAKY BACON	1 packet
GARLIC CLOVES	2

## 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 **3 eggs** with **75g parmesan cheese**. Season well with **pepper** to taste.



### 2. COOK THE SPAGHETTI

Add **pasta** and cook according to packet instructions or until cooked al dente. Drain and reserve **1 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 **oranges** 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 **1-2 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 **3/4 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.