



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

for the
little ones



ORANGE
& AVO

SPAGHETTI, SAUCE &
PIECES OF BACON



SPAGHETTI CARBONARA



25 MINUTES



4/6 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

	4 PERSON	6 PERSON
FREE-RANGE EGGS	6-pack	6-pack
PARMESAN CHEESE	1 bag	2 bags
SPAGHETTI	500g	2x 500g
BABY COS LETTUCE	1	2-pack
ORANGES	2	2
AVOCADO	1	2
BROWN ONION	1	2
STREAKY BACON	200g	100g + 200g
GARLIC CLOVES	2	3

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.



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.

6P - whisk 5 eggs with 1 bag parmesan cheese.



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).

6P - cook 1 1/2 packet pasta, reserving 1 1/2 cup pasta water.



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 frypan with **oil** over medium-high heat. Dice **onion** and **bacon**, add to pan with **crushed garlic** and **2 tsp oregano**. Cook for 5 minutes.

6P - use 3 tsp dried oregano.

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.

6P - use up to 1 1/2 cup pasta water.



6. FINISH AND SERVE

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