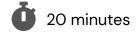




# Spaghetti Carbonara

## with Bacon and Mushrooms

Traditional carbonara sauce (with added mushrooms!), made with parmesan cheese and free-range eggs, tossed in the pan with crispy bacon.





2 servings



# Different flavour!

You can use sour cream, cream cheese, or tomato sugo to make the sauce and keep the eggs for another time.

#### FROM YOUR BOX

LONG PASTA	250g
FREE-RANGE EGGS	6-pack
PARMESAN CHEESE	1 packet
BROWN ONION	1
FREE-RANGE BACON	1 packet (90g)
MUSHROOMS	150g
GEM LETTUCE	3-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, balsamic vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

When cooking long pasta, make sure to stir it occasionally to ensure the pasta doesn't stick together.

Add 1 crushed garlic clove for extra flavour!

No gluten option - pasta is replaced with GF pasta.



## 1. BOIL THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until cooked al dente (see notes). Drain and reserve 1/2 cup pasta water (see step 5).



### 2. WHISK THE SAUCE

Whisk 2 eggs with 60g parmesan cheese. Season well with **pepper** to taste (see notes).



### 3. COOK THE BACON

Heat a large frypan with **oil** over mediumhigh heat. Dice onion and slice bacon. Add to pan and cook for 3 minutes. Slice and add mushrooms with **1/2 - 1 tsp dried oregano**. Cook for further 3-4 minutes until softened.



## 4. PREPARE THE SALAD

In the meantime, wedge and rinse lettuce. Arrange in a bowl and drizzle with balsamic vinegar.



# **5. TOSS THE PASTA**

Once drained, toss pasta straight into pan with vegetables. Toss together, making sure it is all piping hot. Take off heat, fold in egg mixture and 1/4 cup pasta water (or more if needed). Stir until creamy and well combined.



## 6. FINISH AND SERVE

Adjust seasoning with salt and pepper to taste.

Garnish carbonara with remaining parmesan cheese and serve alongside salad.

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