

Spaghetti Carbonara

SPAGHETTI CARBONARA

COOKING: THIS IS COOKED ON A STOVE TOP

ORIGINAL SOURCE

– INGREDIENTS –

1 pound spaghetti
1 tablespoon olive oil
8 slices bacon, diced (do not cook yet)– (PREP)
1 tablespoon olive oil
1 onion, chopped – (PREP)
1 clove garlic, minced – (PREP)
1/4 cup dry white wine
4 eggs – beaten – (PREP)
1/2 cup grated Parmesan cheese
1 pinch salt and black pepper to taste
2 tablespoons chopped fresh parsley – (PREP)
2 tablespoons grated Parmesan cheese

**Once (PREP) Work Marked Above Complete
Time to Cook!**

xxxxxxx **UNIT 1 – NOODLES** xxxxxxxx

Bring water to boil
Add: Salt to taste
Add: 1 pound spaghetti
Cook to specifications on pasta box
drain, rinse,
Set aside once cooked

xxxxx **UNIT 2 – BACON/SAUCE/FINISH** xxxxxx

Over Medium/High heat add
Add: 8 slices bacon, diced
Cook until bacon crisp
Remove bacon, put on paper towel, set aside
Add: 1 tablespoon olive oil
Add: 1 onion, chopped
Cook until onion translucent
Add: 1 clove garlic, minced
Cook 1 min.
Add: 1/4 cup dry white wine
Cook more minute
Add: Cooked bacon from paper towel
Add: 1 pound spaghetti (UNIT 1)
Heat through
Add: 4 eggs – beaten

Stir constantly, cook until eggs slightly set

Add: 1/2 cup grated Parmesan cheese

Mix up, toss

Add: 1 pinch salt and black pepper to taste

xxxxxx Serving xxxxxx

Portion out as desired.

Top with: 2 tablespoons chopped fresh parsley (divded)