

Difficulty:
Medium



Time:
35 minutes



Carbonara

with bacon and sweetcorn



Allergens: milk, gluten

What is it?

A deliciously elegant pasta dish with simple ingredients but huge flavour! We've added sweetcorn for a pop of colour to liven up this tasty dish.

**AVERAGE COST
PER PERSON
£1.37**

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Streaky bacon	2 rashers	3 rashers	4 rashers
Parmesan cheese	20g	30g	40g
Spaghetti	160g	240g	320g
Egg	1	1	1
Garlic clove	1	1	1
Butter	30g	50g	70g
Sweetcorn	80g	100g	120g

Kit list:

- Mixing bowl
- Saucepan
- Chopping board

Make it your own!

Traditional carbonara uses spaghetti, but you could swap for your favourite type of pasta instead - penne, fusilli, bows! See what tastes best to you!

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Food**

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What to do:

Step 1: Place a saucepan of water on the hob and boil. Meanwhile, prepare your ingredients by finely chopping the bacon and grating the parmesan cheese.

Step 2: Beat the egg and season with some salt and pepper. Leave to one side for later.

Step 3: Once the water is boiling, add the spaghetti and simmer (without boiling) until it is just about cooked - this is called 'al dente'. Take off the heat and save for later.

Step 4: While the pasta is cooking, chop the garlic and add to a frying pan with the butter. Once the butter has melted, add the chopped bacon and stir. Cook on a medium heat until the bacon starts to brown in colour - without burning!

Step 5: Keep the heat on low. Keeping the water from the pasta, lift the pasta out and add to the frying pan with the bacon.

Step 6: Mix most of the cheese in with the beaten egg, keeping a small handful back for later. Take the frying pan off the heat and add the egg and cheese mixture. Mix well, making sure that the sauce thickens but the eggs do not become scrambled! Coat everything in the sauce, adding a little of the pasta water (a few tablespoons) to keep the sauce runny. Add the sweetcorn and stir well.

Serve: Scoop a delicious helping of your pasta mix onto your plate, getting a good amount of all the ingredients! Sprinkle over the last of your cheese. Tuck in while it's hot!



What did you think of this recipe? Colour in the stars to give it a rating!

