

Bacon Carbonara



Jaz Mathisen

AWAKINO STATION

Ingredients:

- 400g dried spaghetti
- 250g bacon, diced
- 1 onion or leek, diced
- 3 cloves garlic, sliced
- 2 cups finely chopped spinach or silverbeet leaves
- 5 eggs
- 2 cups cheese, grated (Colby or Edam)
- 1/4 cup cream or milk
- 2 tbsp fresh parsley/chives

Notes:

- Change up the ingredients to suit the season. Add fresh cherry tomatoes in summer, leek in replace of the onion over the cooler months, or sliced mushrooms in autumn.

Method:

1. Bring a large pot of salted water to the boil and cook the pasta following the packets instructions, until *al dente*.
2. In a large frying pan add a splash of oil and brown the bacon, onion, garlic and spinach until the bacon is golden and starting to caramelise.
3. Once cooked, transfer the pasta to the frying pan with tongs and mix it through the bacon and vegetables allowing the bacon fat to coat the pasta. A bit of the pasta water is wanted here to help with a creamy sauce, so don't be tempted to drain the pasta first.
4. In a medium jug whisk the eggs, cheese and milk together.
5. Remove the frying pan from the heat and pour in the egg mixture. Using tongs, toss to combine. It is important to remove the pan off the heat for this step otherwise the eggs will scramble.
6. Season well with salt and pepper and sprinkle over the fresh herbs.

