

Italian Carbonara Pasta



TIME TO PREPARE

10 minutes



COOK TIME

20 minutes



SERVING

6



PREPARED BY

<https://www.swsas.org.au/>

Ingredients

- 220g fettuccine pasta, whole-wheat, dry
- 1 tablespoon olive oil
- 4 slices of shortcut bacon
- 3 clove garlic or 1 Tbsp minced garlic
- 1 cup green peas, frozen
- 4 large egg
- 1/2 cup Parmesan cheese, grated
- 2 tablespoon pasta water
- 2 Tbsp chopped parsley to garnish

Method

01. Boil fettuccine according to package directions. (reserve 2 tablespoons of pasta water to use later). Drain fettuccine and toss with a drizzle of olive oil to keep them from sticking together.
02. Meanwhile, chop bacon into small strips and then sauté in a large pan over medium heat. After cooked to your liking, add minced garlic and peas. Keep on the heat for a few minutes, until peas have partially thawed.
03. In a small bowl, whisk eggs, parmesan, and 2 tablespoons of reserved pasta water. Add noodles and egg-parmesan mixture to the pan and toss to coat. Make sure fettuccine is evenly coated and keep on the heat for 5 minutes, stirring regularly, to ensure egg mixture is cooked.
04. Serve with extra fresh parmesan on top, fresh parsley, salt and pepper to taste.
05. ENJOY!

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