

Red Book

March 2009

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what's for dinner

\$1.22 per serving



■ Parmesan ■ eggs ■ parsley  
■ pancetta ■ red pepper flakes

## Spaghetti alla carbonara

Prep time: 8 minutes  
Cooking time: 22 minutes

- 4 oz slab bacon or pancetta, cut in ¼-inch dice
- 2 Tbsp olive oil
- 3 extra-large eggs
- ¼ cup chopped Italian parsley
- ¼ tsp each kosher salt and red pepper flakes
- 1 lb dried spaghetti
- ½ cup grated Parmesan cheese

1. Bring a large pot of salted water to a boil.
2. Cook bacon or pancetta in oil in a large, deep skillet over medium heat until golden brown and most of the fat has been rendered, about 8 to 10 minutes, then remove skillet from heat.
3. In a medium bowl, whisk eggs, parsley, salt, and red pepper flakes until combined.
4. Add pasta to boiling water and cook according to package directions, until al dente (tender yet still firm to the bite). Drain pasta, reserving 1 cup of the cooking water.
5. Add hot spaghetti to bacon mixture in skillet and toss well over medium-low heat until pasta is coated. Add egg mixture and a little of the cooking water; toss gently until spaghetti looks creamy. Add cheese and toss to combine. Serve immediately.

Makes 6 servings.  
Each serving: 411 cal,  
14g fat, 17g protein,  
53g carb

