

15-minute carbonara pasta

Ingredients	Equipment
<ul style="list-style-type: none">• 375g dried spaghetti pasta• 1 tablespoon olive oil• 200g shortcut bacon rashers, cut into 2cm-long pieces• 2 eggs• 2 egg yolks• 1/2 cup pure cream• 2/3 cup finely grated parmesan cheese• Fresh flat-leaf parsley leaves, to serve	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• large saucepan
<ol style="list-style-type: none">1. Cook pasta in a large saucepan of boiling salted water, following packet directions until tender. Drain. Return to pan.2. Meanwhile, heat oil in a frying pan over medium-high heat. Add bacon. Cook for 4 minutes or until crisp.3. Whisk eggs, egg yolks, cream and parmesan in a jug. Season with pepper.4. Add bacon and egg mixture to pasta. Cook, tossing, over low heat for 1 minute or until combined. Top with parsley. Serve.	