

Creamy Spaghetti Carbonara

Cook time: 25 minutes

Serves: 4

Ingredients

- 1 teaspoon ground black pepper
- 2 egg yolks, beaten*
- 2 tablespoons parsley, minced
- 1 garlic clove, minced**
- 1 cup whole milk*
- 1 cup heavy cream*
- 6 strips bacon, cook and crumbled*
- 2 cups Parmesan cheese, grated*
- 1 pinch red pepper flakes
- 12 ounces spaghetti, cooked al dente

** Available at Hansen's Dairy stores*

*** Available seasonally at Hansen's Dairy stores*

Directions

- Prepare spaghetti or similar noodles al dente. While the pasta cooks, add the bacon to a large skillet over medium-low heat and sauté until crisp, about 8 minutes. Transfer the bacon to a paper towel-lined plate using a slotted spoon and set aside.
- Add the garlic to the bacon drippings in the pan and sauté over medium heat for 1 minute.
- Reduce heat to low. Add milk and heavy cream to the skillet and bring to a simmer.
- Ladle about 2 tablespoons of the warm sauce into the egg yolks and stir briskly to temper them. Tempering means slowly warming the eggs with a small amount of hot liquid before introducing them to the sauce ensuring that they mix smoothly, without scrambling.
- Then whisk the egg yolks into the sauce. Whisk in 1 1/2 cups of the Parmesan cheese. Stir in the black pepper and red pepper flakes.
- Add the cooked spaghetti, bacon and parsley to the skillet and toss well to combine.
- Garnish with remaining Parmesan cheese and serve immediately.