

# Carbonara-Style Pasta Recipe

## Ingredients:

- 1 bunch saffron pasta
- 6 small tomatoes
- Fresh basil to garnish
- Small wedge of Parmesan
- 2 rashers fatty bacon
- 1 egg
- Cracked pepper
- olive oil



## Method:

- Wash and cut tomatoes into quarters
- Cut bacon into thin strips
- heat large pan on low-medium until warm. Add enough olive oil to just cover the bottom
- place bacon and tomatoes in
- While the bacon and tomatoes cook, add water to a large pot and place on high heat (thoroughly salt the water)
- While water boils, mix egg, grated Parmesan, and pepper to taste in a separate bowl.
- One the pot boils, cook pasta until al dente then drain
- Place pasta in the pan with tomatoes and bacon, turn heat off and pour eggs over the pasta, stirring immediately.
- When sauce becomes thick and creamy, remove pasta from heat and top with rough chopped basil
- Serve and enjoy!