

## Spaghetti Carbonara Recipe

8 ounces spaghetti

2 large eggs

3/4 cup grated Parmesan

4 slices bacon, diced

4 cloves garlic, minced

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chopped fresh parsley leaves

### Instructions:

1. Cook pasta according to package directions. Save 1/2 cup of pasta water and drain the noodles well.
2. In a small bowl, whisk together eggs and Parmesan and set aside.
3. While pasta is cooking, heat a large skillet over medium high heat. Add bacon and cook until crispy and reserve excess fat.
4. Cut up bacon and place back in skillet. Stir in garlic and sauté, about 1 minute. Reduce heat to low.
5. Working quickly, stir in pasta and egg mixture, and gently toss to combine; season with salt and pepper, to taste.
6. Add reserved pasta water, a little bit at a time, until desired consistency is reached.
7. Serve immediately and add fresh parsley if desired.