

# Perfect Pasta Carbonara

Ann Hood's version of the classic Roman dish

★★★★★ 5 from 2 votes



PREP TIME

5 mins

COOK TIME

20 mins



COURSE

Main Course

CUISINE

Italian



SERVINGS

4

## INGREDIENTS

- 1 pound bacon, sliced in ½-inch strips (If you have access to guanciale, use half guanciale, half bacon!)
- 1 pound dried pasta (spaghetti is traditional but Ann likes a bigger, shorter thicker pasta like rigatoni)
- drizzle of olive oil (I don't do this but when Ann is using only bacon she drizzles it with olive oil to get it going.)
- 5 eggs, beaten (have an extra egg on hand)
- 1 cup freshly grated parmigiano reggiano (store bought generic is ok if you can't get the regigano use a good pecorino)
- lots of freshly ground pepper

## INSTRUCTIONS

1. Cook the bacon with a drizzle of olive oil just until it's crispy and all its fat has rendered, then remove it from the heat.
2. Cook your pasta while the bacon cooks.
3. Drain your pasta and put it into your prettiest bowl.
4. Pour the bacon and all the fat over the pasta and toss.
5. Pour the beaten eggs over it and toss.
6. Add the cheese. Toss and toss and toss to make it rich and creamy. If it seems dry, add another egg straight from the shell and toss.
7. Season with pepper and more cheese.

8. Eat and swoon.

## NOTES

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We usually pair this with a simple arugula salad, tossed with lemon juice and olive oil.



### KEYWORD

ann hood, bacon, guanciale, Italian, Pasta, Pasta Carbonara