

## Spaghetti alla Carbonara

½ box dried spaghetti

3 tablespoons olive oil

3 slices chopped bacon

4 cloves of garlic, minced fine

½ cup broccoli florets, chopped

2 large eggs

1 cup grated parmesan cheese

½ teaspoon salt, ½ teaspoon pepper

1 tablespoon chopped parsley

1. Place ½ pot of water in a large pot and start to boil. Gather the rest of ingredients but do not make the sauce until pasta is in the water cooking. The pasta needs to be warm to get the sauce to stick.
2. Heat oil in a large skillet or the wok. Add the diced up bacon and cook until crispy. This will take about 3 minutes over medium high heat.
3. Be careful not to burn the bacon. Make sure the broccoli is dry to the touch then toss in broccoli florets and cook for one minute. Then toss in chopped garlic and cook for an additional minute. Remove the pan from the heat.
4. Beat the eggs with the cheese, stirring well to prevent lumps.
5. Drain pasta in a colander. Before you drain take out ½ cup of the pasta water it will be used to make the sauce.
6. Add the hot pasta to the skillet or wok, pour the egg/cheese mixture over top and stir to combine with silicone tongs.
7. Add your salt and pepper plus enough starchy pasta water to slightly thin the sauce. Start with ¼ cup stir and see if you like the consistency. If you don't add the rest of the water.
8. Sprinkle the chopped parsley over the top and serve on plates.