

Pasta Carbonara

Source: <https://www.yellowblissroad.com>

Ingredients	4 svgs	8 svgs	12 svgs
Spaghetti	8 oz	1 lb	24 oz
Eggs	2 large	4 large	6 large
Bacon	0.5 lb +	1 lb	1.5 lb +
Bacon grease	1 T	2 T	3 T
Parmesan cheese	0.75 c	1.5 c	2.25 c
Garlic pressed or minced	4-6 cloves	12 cloves	18 cloves
Yellow onion diced	0.5 med	1 med	1.5 med
Chicken stock	0.5 c	1 c	1.5 c
Pepper, black	TT (0.25 tsp)	TT	TT
Parsley for garnish, optional			



Directions

- Boil your spaghetti noodles until al-dente.
- Cook your bacon. Reserve grease.
- Cut or crumble the bacon so it is bite-sized.
- Cook the diced onions over medium heat in bacon grease until they are softened.
- A minute or so before the onions are done, add garlic.
- When the onions are done, add 1/2 cup chicken stock and put the bacon back in with the onions. Stir and set aside.
- In a separate bowl, mix the eggs and Parmesan cheese.
- Drain the spaghetti and transfer to a large bowl. Immediately pour the egg and cheese mixture on top and stir.
- Pour the bacon/onion mixture over the top of the spaghetti and stir again.
- Chop the parsley and sprinkle on top for garnish if desired. Add black pepper to taste. Serve hot.