

Spaghetti Carbonara

Makes 2 servings

Ingredients

175g/6oz of Gluten Free (Glutafin) Spaghetti

Sauce

1 x 15ml tbsp Olive Oil

1 clove of crushed garlic

½ Finely sliced Red Onion

4 rashers of Italian Pancetta Bacon or smoked back bacon, cut into chunky strips

75g/3oz of sliced Chesnut Mushrooms

150ml/¼ pint of Single Cream

2 medium eggs

A generous grind of black pepper

25g/1oz of grated Parmesan Cheese

Method

1. Cook the spaghetti in a large saucepan of boiling water, following the on pack instructions. Drain in a colander and set aside.
2. Prepare the sauce whilst the pasta is cooking. Gently fry the sliced onion and garlic in the olive oil for 2 - 3 minutes to soften. Then add the bacon and cook for a further 5 minutes, until golden and crisp. Then add the mushrooms and fry for a further minute.
3. Whisk the eggs, seasoning and cream together and pour into the pan with the cooking onion and bacon mix. Cook over a gentle heat, stirring constantly, until the sauce just begins to thicken (2 - 3 minutes). Remove from the heat and gently stir in the pasta.
4. Divide between 2 bowls and sprinkle with the grated Parmesan Cheese, just before serving.