

Pea and Bacon Carbonara

Ingredients

SERVES 2

60g Pasta

50g Bacon or Pancetta

75 ml of double cream

1 tbsp of grated parmesan

1 small handful of fresh basil

Cooking oil or frying spray



1 egg yolks

1 small cup of peas

Garlic paste

Good pinch of salt

How to

1. Boil water, add good pinch of salt, then add the pasta. Cook as per pasta instructions until the last 5 minutes - then add your peas.
2. Heat oil in a large frying pan and cook bacon or pancetta.
3. Make a sauce by adding parmesan, a small amount of garlic paste, egg yolks and cream together.
4. Drain your pasta and peas and mix into your sauce mixture, adding your bacon and your stir.
5. Just before serving add some fresh basil leaves and enjoy!

