

# Spaghetti Carbonara Recipe Card

■ 4.9 (Based on 128 reviews)

| Ease  | Flavor | Appearance |
|-------|--------|------------|
| 4.3/5 | 4.9/5  | 4.7/5      |

Italian · 30 Minutes · Beginner Friendly

A classic Roman pasta dish made with eggs, cheese, pork, and black pepper.

| Prep Time | Cook Time | Total Time | Servings | Calories        |
|-----------|-----------|------------|----------|-----------------|
| 10 min    | 20 min    | 30 min     | 4        | 650 per serving |

Author: Your Name

## Ingredients:

- 1 pound (450g) spaghetti
- 6 oz (170g) guanciale or pancetta, diced
- 3 whole eggs + 2 egg yolks, room temperature
- 1 cup (100g) Pecorino Romano, freshly grated
- ½ cup (50g) Parmesan, freshly grated
- 1-2 teaspoons freshly cracked black pepper
- Salt, to taste

## Instructions:

- Bring a large pot of salted water to a boil for the pasta.
- In a large skillet over medium-low heat, cook the diced guanciale or pancetta until crispy, about 8-10 minutes. Remove the meat but keep the rendered fat in the pan.
- While the meat cooks, whisk together eggs, egg yolks, grated cheeses, and black pepper in a medium bowl.
- Cook the spaghetti in the boiling water until al dente. Reserve 1 cup of pasta water before draining.
- Working quickly, add the drained pasta to the skillet with the pork fat. Toss to coat.
- Remove the skillet from heat. Add the egg and cheese mixture while continuously tossing the pasta to create a creamy sauce without scrambling the eggs.
- Add the crispy meat back to the pasta. If the sauce is too thick, add a splash of reserved pasta water to reach desired consistency.
- Serve immediately with extra grated cheese and black pepper on top.