

# EASY HOMEMADE PASTA CARBONARA

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## Ingredients:

- 4 sections of ramen noodles
- 1 tablespoon olive oil
- 8 slices bacon chopped
- 3 cloves garlic minced
- 2 large eggs
- 1 cup Cheddar cheese or Parmesan
- ¼ teaspoon salt or to taste
- ¼ teaspoon pepper or to taste
- 4 tablespoon basil fresh, chopped



## Directions:

1. Cook the noodles: cook the ramen noodles according to package instructions. They shouldn't take more than a couple minutes to cook. Toss them with the olive oil to keep them from sticking together.
2. Prepare the egg mixture: in a medium sized bowl, whisk together the eggs with the Parmesan cheese. Set aside until ready to use.
3. Cook bacon: In a large skillet cook the bacon until brown and crisp. If too much fat is in the skillet, drain leaving 1 tbsp of bacon fat. Add the garlic and saute for 30 seconds until aromatic.
4. Finish the carbonara: Add the ramen noodles to the skillet and toss together with the bacon. Remove from heat. Pour the egg/cheese mixture over the noodles and toss well. The heat of the noodles should cook the egg as needed.
5. Garnish and serve: Garnish the carbonara with some fresh basil and some more freshly ground black pepper and serve while still warm.

