

PASTA CARBONARA

QUICK AND DELICIOUS



INGREDIENTS

4 sections of ramen noodles (from Costco)
1 tablespoon olive oil
8 slices bacon chopped
3 cloves garlic minced
2 large eggs
1 cup Parmesan cheese freshly grated
¼ teaspoon salt or to taste
¼ teaspoon pepper or to taste
4 tablespoons basil fresh, chopped

Use any leftover bacon or have it precooked to save on time!



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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 serve while still warm.

Recipe adapted from Jo Cooks