

Pasta Carbonara

Ingredients

- spaghetti or linguine
- 6-8 rashers bacon
- 2 eggs
- 1/2 cup milk (or soy or almond milk)
- 1 tbsp garlic
- 1 tbsp nutritional yeast (or 1/2 cup cheese)

Method

1. Set pasta to boil until al dente.
2. Finely chop bacon and sauté with garlic until crispy.
3. Drain pasta and add it to the bacon.
4. Mix the egg, milk, and nutritional yeast or cheese in a cup and add it slowly to the pan, stirring as you do.
5. Stir on low heat until the egg is cooked, and then serve.

Notes

Makes 4 serves.

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