

## **Pasta Carbonara**

Women's Day Magazine - October 1, 2011

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 20 minutes**

*As in many carbonara recipes, the heat of the pasta in this one cooks the eggs, but not fully. It may be best for children, the elderly and those with compromised immune systems to avoid eating this dish.*

**12 ounces linguine**

**3 large egg yolks**

**1/2 cup (2 oz) Parmesan or Romano cheese, grated**

**6 ounces (7 slices) bacon, cut into 1/4-inch pieces**

**Parmesan or Romano cheese (for sprinkling), grated**

Cook the pasta according to package directions. Reserve 3/4 cup of the cooking water and drain the pasta.

Meanwhile, in a large bowl, whisk together the egg yolks, Parmesan, 1/4 teaspoon of salt and 1/4 teaspoon of pepper.

Gradually whisk in 1/4 cup of the warm reserved cooking liquid.

Cook the bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 6 to 8 minutes.

Add the pasta to the skillet and toss to coat.

Transfer the pasta and bacon to the bowl with the egg mixture and toss until the noodles are coated (if the mixture seems dry, stir in additional reserved pasta water two tablespoons at a time).

Serve immediately and sprinkle with additional Parmesan and pepper, if desired.

---

Per Serving (excluding unknown items): 415 Calories; 10g Fat (21.8% calories from fat); 16g Protein; 64g Carbohydrate; 2g Dietary Fiber; 168mg Cholesterol; 163mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat.