

---

# Spaghetti Carbonara with Sun-Dried Tomatoes

*Ada Guerber*

*Nettles Island Cooking in Paradise - 2014*

**1 pound spaghetti**  
**1/4 pound prosciutto (or lean bacon), chopped**  
**1 cup sun-dried tomatoes**  
**2 eggs**  
**black pepper (to taste)**  
**2 tablespoons olive oil**  
**1/2 cup light cream**  
**1 cup freshly grated Parmesan cheese**

In a skillet on medium heat, saute' the prosciutto and sun-dried tomatoes in oil for 5 minutes.

In a bowl, beat the cream and eggs together.

Cook the pasta according to package directions. When the pasta is al dente, pour from the pot to drain. Return to the pot with the bacon, oil, cream, eggs and tomatoes. Toss. Add the Parmesan cheese. Toss again.

Serve.

## **Pasta**

---

*Per Serving (excluding unknown items): 2435 Calories; 69g Fat (25.5% calories from fat); 81g Protein; 372g Carbohydrate; 17g Dietary Fiber; 503mg Cholesterol; 1267mg Sodium. Exchanges: 24 1/2 Grain(Starch); 2 Lean Meat; 11 Fat; 1/2 Other Carbohydrates.*