



## Pasta Carbonara Recipe (Party)

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>35</b>
<b>Serving Size</b>	<b>30</b>

### Ingredients:

- 750 g bacon, sliced
- 1 cup oil
- 1 3/4 cup button mushroom, canned, sliced
- 1 cup butter
- 7 1/2 pouch DEL MONTE Carbonara Sauce (200g)
- 1/2 Tbsp salt
- 1/2 Tbsp pepper, black
- 7 pc egg yolk
- 1 1/2 pack DEL MONTE Spaghetti (900g), cooked (reserve 2 cups pasta broth)
- 1 1/3 cup cheese, grated
- 1 cup parsley, chopped

### Preparation:

1. Cook the bacon for 10 minutes or until brown and crunchy. Set aside bacon.
2. In the same pan, sauté mushrooms for 2 minutes. Add butter, reserved pasta broth, water, and DEL MONTE Carbonara Pasta Sauce. Season with salt and pepper. Simmer over low heat for 8 minutes, with continuous stirring.
3. Scoop a portion of sauce into the egg yolk and mix. Return to sauce and turn off the heat. Add cooked pasta, bacon, cheese and parsley.

### Chef's Tip

The method of adding a portion of hot liquid into the eggs before adding it all into the pot is called tempering or slowly raising the temperature of the eggs so that it does not curdle or turn into scrambled eggs.

### Lusog Notes

This Pasta Carbonara recipe contains protein which is essential for the growth, maintenance and repair of body tissues.