

Pasta Carbonara Recipe

Preparation Time Cooking Time Serving Size 15 19

8

Ingredients:

- 1 Tbsp oil
- 250 g bacon, strips
- 1/2 cup button mushroom, canned, sliced
- 1/2 cup onion, white, chopped
- 2 pouches DEL MONTE Carbonara Sauce (200g)
- 1/2 tsp salt
- 1/2 tsp pepper, black
- 1/3 cup butter
- 1/2 cup cheese, grated
- 1/4 cup parsley, chopped
- 1 pack DEL MONTE Spaghetti (400g), cooked (reserve 1 cup pasta water)

Preparation:

- 1. In a pot, sauté bacon in oil until browned. Remove bacon and set aside.
- 2. In the same pot, sauté mushroom for 2 minutes. Add onion and sauté until translucent.
- 3. Add the reserved pasta water and DEL MONTE Carbonara Sauce. Mix until well incorporated. Season with salt and pepper. Simmer for 2 minutes.
- 4. Add butter then mix until melted. Turn off heat then add half of grated cheese and chopped parsley.
- 5. Pour sauce over cooked pasta. Top with cooked bacon then garnish with the remaining half of cheese and parsley. Serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Boiling
- Sautéing
- Simmering
- Frying

Cooking Tools

- · Chopping Board
- Pot
- Spatula