



Pasta Carbonara Recipe

Preparation Time	15
Cooking Time	19
Serving Size	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