

Pasta Carbonara

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Cooking Instruction

1. Cut 2 slices of pancetta about one inch length.
2. In a large pan, heat 1 teaspoon olive oil on medium-high until hot.
3. Add the pancetta to the pan, stir occasionally, or until cooked fully. Turn off the heat
4. To cook the pasta, Fill 4 cups of water in the medium pot and add 3 Tablespoons of **Garlic Broth Concentrate** and boil.
5. Add the pasta into the pot and boil 7-8 minutes, or until tender
6. While the pasta is boiling, prepare the carbonara sauce. In a cup, add 2 eggs and 3 Tablespoons of parmesan cheese. Mix well and set aside.
7. When the pasta is done, reserve 1/4 cup of pasta cooking broth and set aside, drain thoroughly.
8. Add the pasta into the pan and mix with the pancetta, add the carbonara sauce right away, also add 1/4 cup of pasta cooking broth. Stir thoroughly to combine. Ensure that the pasta is thoroughly coated.
9. Serve the finished pasta garnish with the parsley and parmesan cheese.