

Fettuccine Carbonara

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This fettuccine carbonara is a delectable mouthwatering pile of yummy goodness I recommend a nice salad with it — that's all you will need for a complete meal

Ingredients

- 5 teaspoons olive oil - 4 shallots
- diced - 1 pound bacon
- cut into strips - 1 large onion
- cut into thin strips - 1 clove garlic
- chopped - 1 (16 ounce) package dry fettuccine pasta - $\frac{3}{4}$ cup shredded Parmesan cheese - $\frac{1}{2}$ cup heavy cream - 3 egg yolks - salt and pepper to taste

Instructions

1. Heat olive oil in a large heavy saucepan over medium heat. Sauté shallots until softened. Stir in bacon and onion; cook and stir until bacon is evenly browned. Stir in garlic when bacon is about half done. Remove from heat. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain pasta
2. then return it to the pot. Whisk Parmesan
3. cream
4. and egg yolks together in a medium bowl. Pour bacon mixture over pasta; stir in cream mixture. Season with salt and pepper.