



Pasta Carbonara

Fancy an Italian? Try this delicious pasta carbonara made with Alpro Soya

Cuisine; *delizioso!*

Preparation

1. Boil the pasta as per the manufacturers instructions.
2. Whilst the pasta is boiling, whisk the eggs together with the Alpro Soya Cuisine Single, and season with a pinch of salt and some pepper.
3. Fry the bacon pieces together with the garlic & shallot until cooked through and the onion is soft. Pour the egg and Alpro Soya Cuisine Single mixture, grated parmesan and chopped parsley into the frying pan and stir.
4. When the pasta is cooked, drain, add to the sauce and mix well.



4 portions



20min



Ingredients

- 400g wholegrain or spelt pasta
- 2 eggs
- 250ml Alpro Soya Cuisine Single Cream
- 200g middle or back bacon, all fat removed and diced
- 2 cloves garlic, crushed
- 2 tsp olive oil for frying
- 1 shallot, finely chopped
- Handful fresh parsley, chopped
- Black pepper & pinch salt

Made with

Soya Single Chilled

