



Complexity level: Easy

Calories level: Middle-calories level

Price estimation: Less than 5 \$

Ingredients

1
onion
8 sli
bacon (diced)
1/2 lb
mushrooms (button)
4
eggs
1 lb
pasta
1 c
cream (9-10 fl oz)
2 T
olive oil
1/2 t
salt
1/4 t
black pepper

Instructions

FOR THE CARBONARA SAUCE:

1. Chop onion and cook over low heat for 10 minutes in a non-stick skillet with a tablespoon of olive oil and salt.
2. Peel and slice button mushrooms and dice bacon or pancetta.

3. Add bacon and mushrooms to the skillet. Cook over low heat for 8 - 10 minutes.

FOR THE PASTA:

1. Bring a pot of slightly salted water to a boil. Add pasta and cook according to package instructions (10 - 12 minutes).
2. When done drain off the water and set the pasta aside.
3. Crack eggs into a medium bowl and whisk with a fork.
4. Mix in the empty pot the bacon, onion and mushrooms with the drained pasta. Add the cream and stir for 1 - 2 minutes over low heat.
5. To finish the homemade carbonara sauce add whisked eggs into the pot and stir for 1 more minute.
6. Serve, garnish with black pepper or nutmeg and enjoy your pasta carbonara recipe! (See more [pasta recipes](#) [1]).

Source URL: <https://thespanishcuisine.com/recipes/spaghetti-carbonara-pasta-carbonara-sauce>

Links

[1] <https://thespanishcuisine.com/recipes/pasta>