

# Pasta Carbonara

Makes 2 – 3 Servings



2 slices pancetta, diced into ¼ inch cubes  
Kosher salt and freshly ground black pepper  
1 egg  
¼ cup heavy cream  
¼ cup freshly grated Parmesan  
1 handful of dried linguini pasta  
1 tablespoon chopped fresh parsley leaves

## Preparation

Sauté Pancetta until lightly brown and *somewhat* crispy, about 4-5 minutes. Season with Black Pepper and remove pan from heat.

Beat the Eggs and Cream together and season with Salt and Pepper.

Cook Pasta according to directions (Al-dente). Drain but do not rinse.

Return Pancetta to heat and allow to get warm.

Do the following quickly: Add Cream mixture to Pancetta, followed by Pasta and a little of the pasta water. Toss to coat. Stir in Parmesan Cheese. Sprinkle parsley over top.