

Classic Carbonara | Authentic Spaghetti alla Carbonara

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/classic-italian-carbonara-recipe>

Ingredients:

- 120 grams spaghetti or rigatoni pasta
- 2 eggs
- 1/2 cup grated pecorino cheese Parmigiano Reggiano is an acceptable substitute
- 1 cup guanciale chopped, Pork jowl. If not available in your area, use pancetta. Thick cut bacon in an emergency
- salt
- pepper

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 115 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 350 milligrams
9. Sugar: 1 grams

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