

# Roman-Style Spaghetti Alla Carbonara

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/spaghetti-alla-carbonara-the-traditional-italian-recipe>

## Ingredients:

- 8 ounces guanciale diced
- 1 pound spaghetti
- 2 large eggs
- 1 cup pecorino romano freshly grated

## Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 86 grams
3. Cholesterol: 165 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams
6. Protein: 36 grams
7. SaturatedFat: 14 grams
8. Sodium: 940 milligrams
9. Sugar: 4 grams

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