

## Pasta Carbonara

### Ingredients:

Salt Cured Pork Cheek or Pancetta: 4 oz

Black Pepper: 1 tsp

White Onion: 2 tbsp

Parmigiano-Reggiano: ¼ cup

Eggs: 2

Italian Parsley: 1 tbsp

Milk: 1 tbsp

Fettucine: ¼ box

### Steps:

In large sauté pan, over medium to high heat, place guanciale or pancetta. Sauté until the meat begins to brown, stirring frequently. Once the meat begins to brown, add onions and stir to combine. Turn off the heat once the meat bits are a crispy even, light brown. The onions should begin to turn translucent. Add pepper at this time.

Begin your pasta water and bring to a boil, making sure to salt the water. Meanwhile, in a separate bowl, add eggs and milk and gently whisk to combine, set aside. Once the pasta water is boiling, add noodles to pot, fresh noodles will take anywhere from 3-5 minutes to become al dente. If using boxed noodles, cook according to preferred doneness.

Drain cooked noodles and then place noodles directly into sauté pan with the meat and onions. Give it a good stir with tongs or a wooden spoon. Add the egg mixture directly to the pan, in the center of the noodles, stirring constantly to incorporate into the noodles. Turn the burner on low and stir constantly until the sauce begins to thicken. This is a very delicate sauce and can quickly turn into scrambled egg sauce if not paid close attention. By stirring constantly and incorporating into the noodles and watching the heat of your pan, your sauce should thicken within 2-5 minutes. Portion into pasta bowls and top with parmesan and parsley.

