



PASTA CARBONARA

INGREDIENTS:

- 1 (16 ounce) package Linguine
- 1/2 teaspoon Kosher Salt
- 3 large Eggs
- 1 cup freshly grated Parmesan
- 1 (8 ounce) package Pancetta, diced
- 2 cloves Garlic, minced
- Freshly ground Black Pepper
- Flaky Sea Salt, for garnish
- Freshly chopped parsley, for garnish

PREPARATION INSTRUCTIONS:

1. In a large pot, bring six cups water and 1/2 teaspoon salt to a rolling boil.
2. Add linguine and prepare “al dente” according to package directions.
3. Drain, reserving 1 cup pasta water.
4. In a medium bowl, whisk eggs and Parmesan until combined.
5. Meanwhile, in a large skillet over medium heat, cook pancetta until crispy, about 8 minutes.
6. Reserve rendered fat in skillet, but transfer pancetta to a paper towel-lined plate to drain.
7. To the same skillet, add garlic and cook until fragrant, about 30 seconds.
8. Add cooked linguine and toss until fully coated in fat.
9. Remove from heat. Pour over egg and cheese mixture and stir vigorously until creamy (be careful not to scramble eggs).
10. Add pasta water a couple tablespoons a time to loosen sauce if necessary.
11. Season generously with salt and pepper and stir in cooked pancetta.
12. Garnish with flaky sea salt, additional Parmesan, and parsley before serving.