

QUICK AND EASY CARBONARA RECIPE

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COOK TIME
15 mins
PREP TIME
5 mins
SERVES
4 x
QUICK AND EASY CARBONARA
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INGREDIENTS

- Canola Oil Spray
- 200 g Short Cut Bacon, diced
- 1 MasterFoods™ Carbonara Recipe Base
- 1 cup Light Thickened Cream (250 mL)
- 1/2 cup Grated Parmesan Cheese (65 g)

METHOD

1. 1.

Cook pasta according to pack instructions.

2. 2.

Heat oil in pan and fry bacon.

3. 3

Stir in Recipe Base, light thickened cream and parmesan cheese.

4 4

Simmer for 5 minutes.

5. 5.

Add cooked pasta to pan and stir to combine.

6. 6.

Try adding veggies by replacing the bacon with 200 g sliced button mushrooms.

Source URL: https://www.masterfoods.co.nz/Recipes/quick-and-easy-carbonara