



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

FETTUCCINE CARBONARA



PREP
15 min



COOK
20 min



SERVES
4

INGREDIENTS:

- > 500g Fettuccine Pasta
- > 200g Bacon
- > 150g Parmesan Cheese
- > 2 Garlic Cloves
- > ½ Brown Onion
- > 4 Eggs
- > 1 Rocket Punnet
- > 1 Cherry Tomatoes Punnet
- > 1 Lebanese cucumber

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Caramelised Balsamic Vinegar
- > Salt and Pepper

METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil. Once boiling, **cook** the **pasta** as per packet instructions.

Meanwhile, finely chop the **onion, garlic** and **bacon**. **Slice** the **cucumber** into disks and **cut** the **tomatoes** in halves. **Mix 2 eggs** and **2 egg yolks** together and **set** all ingredients **aside**.

2 In a large pan, on a high heat, **drizzle** a little **olive oil** and **sauté** the **bacon** for 5 minutes **stirring occasionally** until **golden**.

Turn down to a **medium heat**, **add** the **onion** and **garlic** and **cook** for a further 5 minutes **until golden brown**. Then **turn off** the **heat** and **keep warm**.

3 Once pasta is cooked, **drain pasta** whilst **reserving** some of the **cooking water**. **Place** the **fettuccine** in the **pan** with the **bacon**, **add** the **egg mix** and a handful of the **parmesan cheese**. **Mix well** and **add** a ¼ cup of the **reserved cooking water**, this will make it moist. **Season** with salt and pepper.

4 **Serve fettuccine** with a **rocket, tomato** and **cucumber salad** dressed with olive oil and caramelised balsamic vinegar.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftovers Parmesan in another pasta dish or in a salad.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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