

MORTON & BASSETT SPICES®

## *Pasta Carbonara*



- 1 box of Spaghetti
- 4 egg yolks
- 5 slices of thick-cut bacon
- ½ cup shredded parmesan
- ⅓ cup olive oil
- 1 teaspoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1 teaspoon Morton & Bassett Parsley

Cook spaghetti noodles according to directions – boil a pot of water and cook until al dente. Remove from heat once cooked and let cool until just warm. In a separate pan on medium-high heat, prepare the bacon, cooking both sides until crispy. Combine egg yolks, parmesan, and Morton & Bassett Coarse Ground Black pepper. Combine cooled noodles and yolk mixture until well combined. Top with roughly chopped bacon, and Morton & Bassett Parsley and Red Chili Flakes. Drizzle the olive oil on top before serving.

Servings: 4 | Time: 30 minutes



[mortonbassett.com](http://mortonbassett.com)

