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# Pasta Carbonara Recipe

Cooking & Cuisine Guide



## Ingredients:

-  **Bacon or Pancetta:** 4 slices
-  **Parmesan Cheese:** 1/2 cup grated
-  **Eggs:** 3 large
-  **Pantry Powder (optional):** 1/2 teaspoon
-  **Black Pepper:** to taste

## Instructions:

Step 1: Bring a large pot of salted water to a boil. Cook the spaghetti according to package instructions until al dente. Reserve 1 cup of pasta water before draining.

Step 2: In a large skillet, cook the bacon over medium heat until crispy. Remove from heat and set aside.

Step 3: In a medium bowl, whisk together eggs, parmesan cheese, and a pinch of salt and pepper.

Step 4: Add the cooked spaghetti to the bowl with egg mixture and toss well to combine. If the mixture seems too dry, add some reserved pasta water.

Step 5: Add the cooked bacon to the bowl and toss everything together until the pasta is well coated.

### **Tips and Variations:**

To make carbonara without bacon, substitute with pancetta or guanciale. For an extra creamy sauce, add 1-2 tablespoons of heavy cream or half-and-half towards the end of cooking time.

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Note that I've used HTML structure to organize the content in a clear and readable way. I've also included some basic styling elements such as bolding headings and italicizing ingredients to make the recipe more visually appealing.