

# SPAGHETTI CARBONARA

**YIELD:** MIS  G

## INGREDIENTS:

Spaghetti  
Extra virgin olive oil  
Pancetta, or slab bacon, cubed  
Garlic cloves, minced  
Eggs, large, beaten  
Parmigiano-Reggiano cheese, grated  
**Red Gold Diced Tomatoes**, drained  
Flat-leaf parsley, chopped  
Sea salt and ground black pepper to taste

## AMOUNT (WT.):

4-16 oz box  
½ cup  
1 lb  
16 each  
12 each  
4 cups  
1- #10 can (102 oz)  
2 cups

## METHOD OF PREPARATION:

1. Bring about 8 quarts of generously salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente. When the pasta is done, reserve 2 cups of the water, then drain.
2. While the pasta is cooking, heat a large rondeau over medium heat. Add the pancetta and garlic; sauté for about 5 minutes or until meat is crisp and golden and has rendered its fat; turn off the heat.
3. In a large bowl whisk the eggs and cheese until well combined.
4. Return the rondeau to medium heat; add half of the reserved pasta water to the skillet. Toss in the spaghetti and agitate the pan over the heat for a few seconds until the bubbling subsides. Most of the water will have evaporated.
5. Remove the skillet from the heat and add the egg mixture and stirring quickly until the eggs thicken. The residual heat will cook the eggs, but work quickly to prevent the eggs from scrambling. If the sauce seems too thick, thin it out with a little bit of the reserved pasta water. Add the diced tomatoes and toss to combine.
6. Season the carbonara with salt and black pepper. Mound the spaghetti carbonara into a warm serving bowl and garnish with chopped parsley and plenty of grated Parmesan cheese.



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