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Chicken and Bacon Carbonara



Ingredients

250g spaghetti
50g butter
1 small red onion , finely chopped
2 garlic cloves , finely chopped
6 rashers of smoked bacon , chopped
2 chicken breasts chopped up
2 eggs
142ml cream
30g Parmesan , finely grated

Preparation

1 Bring a large pot of water to boil, and cook spaghetti 6 – 8 minutes, till al dente (still with
2 a little 'bite' in it)
3 Melt the butter, and sauté the onion, garlic, bacon and chicken for 8 minutes or so, till it is
4 all golden and yummy.
5 Beat together the eggs, cream, and the parmesan cheese and add black pepper.
6 Drain the spaghetti and return to the pan, add first the egg/cheese mixture, and stir round,
7 then add the onion chicken bacon mix.
8 Serve immediately.

Cooks Note