



Quick and easy carbonara
RECIPE

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COOK TIME

15 mins

PREP TIME

5 mins

SERVES

4 x

Quick and Easy Carbonara

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INGREDIENTS

- Canola Oil Spray
- 200 g Short Cut Bacon, diced
- 1 MasterFoods™ Carbonara Recipe Base
- 1 cup Light Thickened Cream (250 mL)
- 1/2 cup Grated Parmesan Cheese (65 g)

METHOD

1. 1.
Cook pasta according to pack instructions.
2. 2.
Heat oil in pan and fry bacon.
3. 3.
Stir in Recipe Base, light thickened cream and parmesan cheese.
4. 4.
Simmer for 5 minutes.
5. 5.
Add cooked pasta to pan and stir to combine.
6. 6.
Try adding veggies by replacing the bacon with 200 g sliced button mushrooms.

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