

Pasta Carbonara with Spinach and Extra Eggs

Preparation time: 25 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Dinner Recipes, Quick & Easy, Lunch Recipes, Vegetarian



Ingredients

4 eggs, lightly beaten

6 medium boiled eggs, quartered

400g fettucine

1 tablespoon olive oil

1 clove garlic, crushed

150g baby spinach

¾ cup finely grated parmesan

salt and cracked black pepper

extra finely grated parmesan, to serve

Method

1. Cook the pasta in a large saucepan of boiling salted water according to packet instructions. Drain, reserving ¼ cup cooking water.
2. Heat the oil in the same large saucepan. Add the garlic and cook for a minute before adding the spinach and cooking for another minute.
3. Return the hot pasta to the pan, along with a couple of tablespoons of cooking water, and reduce the heat to low. Add the beaten eggs and stir the pasta quickly and gently, making sure the eggs don't catch to the base of the pan or they will scramble. Add the parmesan.
4. Continue to stir the pasta over low heat, if it becomes a little gluggy, add a bit more cooking water. Season well with salt and pepper.
5. Divide pasta between serving bowls and top with boiled egg quarters, extra parmesan and cracked black pepper.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)
278g	2980kJ 712kcal	42.3g	30.1g	10.9g	65.8g	2.1g
Sodium	Fibre					
781mg	4.2g					

All nutrition values are per serve.