

# Simple Spaghetti Carbonara

12 oz thin spaghetti or 16oz linguini (fresh is best)  
4 eggs  
1/2 c. parmesan cheese  
salt & pepper to taste  
1/8 teaspoon garlic powder or 1 clove fresh minced  
1 big head broccoli  
4-6 slices bacon

Chop the broccoli into bite sized pieces

Start the pasta water boiling - use a big pot!

Beat the eggs in a big bowl - stir in the cheese, S&P and garlic into the raw eggs

Cook the bacon while you wait for the water to boil - then crumble it up into tiny bits.

Once the water boils, dump in the pasta. When there's about 3 minutes left before it's done, go ahead & dump the broccoli right in with the boiling pasta.

Here's the fast part - make sure no one is distracting you!

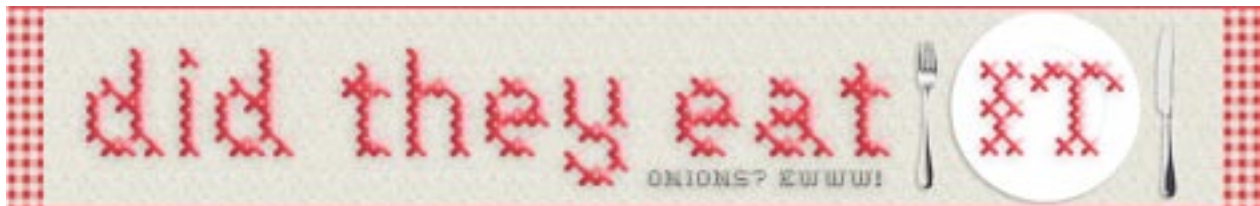
When the pasta is done, keep about a cup of the hot water from the pot.

Strain the rest, plop it all back into the pot & put it back on the stove (heat off). Immediately dump the whole egg mixture in, along with about 1/2 cup of the pasta water.

Stir until your arm hurts - the heat from the pasta will cook the egg & melt the cheese. Use more water if it looks too dry.

Turn the heat on low while you stir if you're afraid the pot is not hot enough (or if someone distracted you)

Dump it into a big serving bowl & sprinkle the bacon on top (or mix it in if you're afraid someone will take all of it)



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