

ANNA

Fast & Easy Spaghetti Carbonara With Prosciutto

The fastest way to get Italian on your dinner table. A simple delicious spaghetti carbonara with prosciutto. So easy and so comforting.

Ingredients

3 eggs
1/2 cup Parmigiano Reggiano cheese, grated
1 pound spaghetti pasta
2 tablespoons extra-virgin olive oil
8 slices prosciutto, thinly sliced
1/4 cup salted butter
2 cloves garlic, thinly sliced
Sea salt and freshly ground pepper

Preparation

In medium bowl, whisk 3 eggs and Parmigiano Reggiano, season with salt and pepper, set aside.

Boil pasta according to package directions in well-salted water, drain reserving ½ cup pasta water. In large skillet heat olive oil over medium heat and fry prosciutto for 1 minute each side, drain on paper towels. Remove same hot skillet from heat, add butter to melt, then add pasta, egg mixture, and reserved pasta water, and toss vigorously to thoroughly combine (you want to be careful not to curdle the eggs here). Once well combined, place skillet back onto medium heat, tossing until sauce is silky, and thickened and pasta is well coated.

Remove from heat, top with prosciutto, season and serve immediately with extra grated Parmigiano Reggiano. Serves 4.