

a pearl kind of girl

Spaghetti Carbonara

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| 1 lb. spaghetti | 1/4 cup chopped prociutto |
| 1 Tbsp. kosher salt | 1 cup chopped mushrooms |
| 2 Tbsp. canola oil | 3 large eggs |
| 1 shallot, sliced | 1/4 cup grated Parmesan |
| 1 clove garlic, minced | 2 Tbsp. Italian seasoning |
| | Red pepper flakes |

Heat 6 qt. water in a large pot over high. When water starts to boil, add spaghetti and salt.

In a large skillet or medium dutch oven, heat canola oil over medium. Add sliced shallot and minced garlic, cooking until fragrant. Add prosciutto and mushrooms, stirring often until prosciutto is crispy, about 4 minutes.

In a medium bowl, whisk eggs, Parmesan and Italian seasoning.

Once spaghetti is al dente, use tongs to add spaghetti to the prosciutto mixture and remove from heat.

Reserve 1/3 cup of spaghetti water. Slowly add the hot water to the egg mixture, whisk mixture well while adding water.

Pour egg mixture over spaghetti and combine. Add additional Parmesan cheese and red pepper flakes to your liking.

