

# BAKEN-ETS® and CHESTER'S® Spaghetti Carbonara

## Ingredients

- 1 lb spaghetti pasta
- 4 strips thick sliced bacon, 1/4" diced
- 2 cloves garlic, microplane grated
- Pinch chile flakes
- 1/4 tsp freshly ground black pepper
- 4 large eggs, best quality possible
- 1/4 cup extra virgin olive oil
- 1/2 cup finely grated Parmesan Reggiano
- 3/4 cup finely grated Pecorino Romano
- 1/2 cup coarsely ground BAKEN-ETS® Traditional Fried Pork Skins
- 1/2 cup coarsely ground CHESTER'S® Cheese Flavored Puffcorn Snacks



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	3-4

## Made with



BAKEN-ETS® Traditional Fried Pork Skins

## How to make it

1. In a large sauce pot, add 4 quarts of water and about 1 ½ tbsp of fine sea salt and bring to a boil. When boiling, add the spaghetti and cook according to package directions.
2. While the spaghetti is cooking, place the bacon in a large skillet and place over medium heat, stirring frequently until just beginning to brown and a couple of tablespoons of fat have rendered out, then add the garlic, chile flakes and pepper and stir for about 1 minute, then turn the heat to low.
3. Before the spaghetti is finished cooking, pull out about 1/3 cup of pasta water and set aside.
4. In a bowl, whisk together the eggs, olive oil and the two cheeses and then slowly whisk in the hot pasta water to temper.
5. Once the pasta is al dente, drain it into a strainer or colander and then without rinsing,

add the hot pasta to the skillet along with the egg mixture.

6. Now for the tricky part...keep the pan on low heat and stir constantly for 2 or 3 minutes watching the consistency of the sauce very closely. When you see the sauce begin to thicken, turn off the flame and keep stirring one more minute. If you cook it too long...scrambled eggs! Cook it not enough...watery noodles. If you cook it just right...silky, smooth delicious perfection!
7. Divide the pasta onto plate and bowls and serve immediately and top with the ground BAKEN-ETS® Traditional Fried Pork Skins and CHESTER'S® Cheese Flavored Puffcorn Snacks .