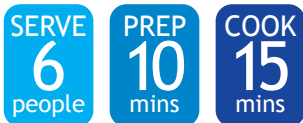




simple food,
made delicious



Philadelphia Spaghetti Carbonara



Ingredients

600g spaghetti
6 rashers bacon cut into strips
180g Philadelphia Light
2 egg yolks
3 stalks flat parsley leaves picked and chopped
300ml veg stock
Shavings of Parmesan to garnish

Instructions

1. Cook the pasta according to the pack instructions. While it's cooking fry the bacon pieces in a large pan.
2. Beat together the Philly and the egg yolks in a separate bowl.
3. Once the pasta is cooked, drain it. Add the veg stock to the bacon pan then add the pasta and mix together.
4. Add the Philadelphia and egg mixture and stir through well to combine everything.
5. Divide between 6 bowls scatter with the parsley and a few shavings of parmesan.

Nutritional information (per serving)

Energy	2020kj/479kcal
Protein	22.6g
Carbohydrate	74.4g
of which Sugars	3.7g
Fat	10.0g
of which Saturated Fat	4.7g
Fibre (Englyst)	2.2g
Sodium*	0.6g
*Equiv as salt	1.5g