



Carbonara

Ingredients

- 0.5 kg Spaghetti
- 2 tbsp Vegetable Oil
- 0.5 cup Chopped Bacon
- 6 cloves Garlic
- 1 cup Water
- 1 package NESTLÉ® All Purpose Cream, 250mL
- 4 tbsp grated cheese
- 1 sachet MAGGI® Magic Sarap® 8g
- 0.13 tsp Ground Pepper

Instruction

1. Boil pasta according to package direction.
2. Cook bacon in a pan to render fat. Strain bacon bits and set aside.
3. Sauté garlic in the same pan. Pour water and Nestlé® All Purpose Cream. Stir in cheese and simmer. Season with MAGGI® Magic Sarap®.
4. Strain spaghetti and toss in the sauce. Transfer on a serving plate and garnish with bacon bits. Serve immediately.

Nutrition

Carbohydrates	31.72 g
Energy	373.63 kcal
Fats	22.13 g
Protein	11.51 g

35 Minutes

6 Servings