

SKINNY CARBONARA



Ingredients (Serves 2):

- 1. 1 Onion
- 2. 2 rashers of bacon
- 3. 200g Fresh or Dried Linguine
- 4. 50g Frozen Peas
- 5. 2 tbsp Crème Fraiche
- 6. 2 eggs

Method:

- 1. In a hot frying pan, add the chopped onion and the chopped bacon.
- 2. In a separate pan, add the linguine to boiling water.
- 3. When the linguine is nearly cooked add the peas to the water.
- 4. In a cup, beat the crème fraiche in with the eggs.
- 5. Drain the linguine and peas, then add in the onion and bacon, then the crème fraiche and eggs mixture.
- 6. Stir well and season well with salt and pepper to serve.

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