

Philadelphia pasta carbonara (serves six)

Ingredients:



600 g
spaghetti



2 eggs



180 g
light
cream
cheese



Some
grated
parmesan



A handful
of parsley
leaves
(optional)

Method:

1



Bring a large pan of salted water to the boil and cook the pasta as directed on the packet

2



Separate the egg yolks and whites (you will only need the yolks)

3



In a bowl, beat together the Philadelphia and egg yolks. Season well with black pepper

4



Drain the pasta, and put back into the pan

5



Turn the heat off and add the eggy Philadelphia mixture. Mix until the spaghetti is well coated and leave for a few moments so that the egg cooks in the pasta

6



Serve into bowls and grate a little parmesan over each portion. Add parsley if you fancy!

Enjoy!