Philadelphia pasta carbonara (serves six)

**Ingredients:**

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| 600 g  180g  2  1 pack  Some  A handful  1 pack | Spaghetti  Light cream cheese (Philadelphia)  Eggs  Lardons or a single pack of smoked bacon  Grated parmesan  Parsley leaves  Garlic Bread |

**Method:**

* Bring a large pan of salted water to the boil and cook the pasta as directed on the packet.
* In a small pan cook the lardons or chopped bacon until crispy and brown.
* When cooked put the bacon bits on a plate.
* Separate the egg yolks and whites (you will only need the yolks).
* In a bowl, beat together the Philadelphia and egg yolks. Season well with black pepper.
* Drain the pasta and put back into the pan.
* 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.
* Add the cooked bacon bits and mix.
* Serve into bowls and grate a little parmesan over each plate. Add parsley if you fancy and eat with garlic bread 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739