

# Spaghetti Carbonara with Roasted Tomato Salad

<p><b>Prep Time: 20 minutes</b> <b>Cook Time: 15 minutes</b></p>	<p><b>Serves: 2</b></p>
<p>Ingredients</p> <p>Carbonara</p> <p>225g dried spaghetti 150g sliced smoked pancetta 2 large eggs, plus 2 extra yolks 4 tbsp pecorino romano, finely grated 4 tbsp double cream Olive oil Black pepper</p> <p>Roasted tomato salad</p> <p>350g cherry tomatoes, halved 2 garlic cloves, thinly sliced 6 large sprigs of fresh basil, shredded 2 tsp extra virgin olive oil Mixed green salad leaves 1/2 Red onion, thinly sliced 1/4 cucumber, thinly sliced 1 Small bulb of fennel, halved and thinly sliced</p>	

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Method

Preheat the oven to 425f / 220c / Gas Mark 7

Place the tomatoes cut side up in a shallow ovenproof dish.

Sprinkle with the garlic slices and basil, then drizzle over the olive oil. Season to taste

Mix the salad leaves in a serving dish and add the onion, cucumber & fennel.

Roast the tomatoes for 10 minutes, when done spoon them, with all their hot juices over the salad

Meanwhile:

Cook the pasta for 8 - 10 minutes in boiling salted water. Add 1 tsp of olive oil to the water

Dry fry the pancetta until it is crisp and golden, about 5 minutes

Whisk the eggs, yolks and cream in a bowl and season with black pepper, then whisk in the cheese

When the pasta is cooked, drain it quickly and return it to the pan, add the pancetta along with the cream and egg

Stir thoroughly and serve into deep plates or bowls, sprinkle over some extra cheese if required