

# Spaghetti Carbonara with Roasted Tomato Salad

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

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<p>Method</p> <p>Preheat the oven to 425f / 220c / Gas Mark 7</p> <p>Place the tomatoes cut side up in a shallow ovenproof dish.</p> <p>Sprinkle with the garlic slices and basil, then drizzle over the olive oil. Season to taste</p> <p>Mix the salad leaves in a serving dish and add the onion, cucumber &amp; fennel.</p> <p>Roast the tomatoes for 10 minutes, when done spoon them, with all their hot juices over the salad</p> <p>Meanwhile:</p> <p>Cook the pasta for 8 - 10 minutes in boiling salted water. Add 1 tsp of olive oil to the water</p> <p>Dry fry the pancetta until it is crisp and golden, about 5 minutes</p> <p>Whisk the eggs, yolks and cream in a bowl and season with black pepper, then whisk in the cheese</p> <p>When the pasta is cooked, drain it quickly and return it to the pan, add the pancetta along with the cream and egg</p> <p>Stir thoroughly and serve into deep plates or bowls, sprinkle over some extra cheese if required</p>	