

Spaghetti Carbonara with Roasted Tomato Salad

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| Prep Time: 20 minutes Cook Time: 15 minutes | Serves: 2 |
| Ingredients | |
| Carbonara | |
| 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 | |
| Roasted tomato salad | |
| 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 | |

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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 & 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> | |