Simple Bacon Carbonara Pasta
RECIPE

Simple Bacon Carbonara Pasta

Cooking time	20 mins
Preparation time	15 mins
Serves	4

Classic Bacon Carbonara Pasta made oh-so-easy with our flavour-packed Royco® Pasta Sauce. This is one the whole family will enjoy.

Ingredients

- 250g Bacon diced
- 1 packet Royco® Bacon Carbonara Flavour Pasta Sauce
- A few chopped spinach leaves
- 500g cooked spaghetti
- 1 onion chopped
- 500ml fresh cream
- 50ml butter
- 2 tablespoons olive oil
- Freshly milled salt and black pepper

Vegetarian

Replace the bacon in the recipe with a smoked plant-based sausage to add great flavour. The suggested product can be replaced with Royco® Creamy Cheese & Garlic Pasta Sauce.

Family Friendly

To make spaghetti easier to eat for young kids, break the sticks into smaller pieces before you add them to the pot of boiling water.

Method

1. Frying the onion until brown.
2. Add the bacon and fry until it’s crispy.
3. Add Royco® Bacon Carbonara Flavour Pasta Sauce and the rest of your ingredients.
4. Simmer and serve with milled salt and black pepper.

Recipe Tags

Pasta Bases, Pork, Pasta

Related Recipes

Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins

Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins

Bolognaise Ragu

Cooking time

45 mins

Preparation time

15 mins

Almond, Lemon and Black Pepper Crusted Fish

Cooking time

20 mins

Preparation time

15 mins

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