



Simple Bacon Carbonara Pasta
RECIPE

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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 Bolognese](#)

Cooking time

30 mins

Preparation time

15 mins



[Bolognese Ragu](#)

Cooking time

45 mins

Preparation time

15 mins



[Almond, Lemon and Black Pepper Crusted Fish](#)

Cooking time

20 mins

Preparation time

15 mins