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# Pasta Carbonara with turkey rashers

## What do you need ?

- 150 g turkey rashers
- 1 shallot
- 1 garlic clove
- 2 tbs fresh parsley
- 4 eggs
- block of parmesan cheese (150 g)
- 400 g spaghetti
- olive oil
- pepper

## How do you prepare it ?

1

Grate 100 g of the parmesan cheese.

2

Cut the rashers into strips and fry until crispy in a pan with a dash of olive oil.

3

Peel and chop the shallot and the garlic. Heat a dash of olive oil and sauté the shallot and garlic for 4 minutes over low heat until glassy.

4

Beat the eggs with the parmesan and some pepper.

5

Cook the pasta until al dente and mix immediately with the egg mixture, the fried rashers, onion and garlic.

6

Divide into portions, garnish with parsley and serve with extra parmesan.

