



The Only Recipe You Need: Carbonara



Tina Rupp

A simple, delicious meal in under 30 minutes. One of Rachael's favorites—satisfaction guaranteed!

From Classic Rachael Ray 30-Minute Meals by Rachael Ray, Lake Isle Press, 2006

INGREDIENTS

Salt and freshly ground black pepper, to taste

1 pound rigatoni

1/4 cup extra-virgin olive oil (evoo)

1/4 pound pancetta, chopped

1 teaspoon crushed red pepper flakes (1/3 of a palmful)

5 or 6 cloves garlic, chopped

1/2 cup dry white wine

2 large egg yolks

1/2 cup grated Romano cheese, such as Locatelli

A handful of finely chopped fresh flat-leaf parsley, for garnish (optional)

PREPARATION

Put a large pot of water on to boil. Add a liberal amount of salt and rigatoni; cook to al dente, about 8 minutes.

Meanwhile, heat a large skillet over medium heat. Add evoo and pancetta. Brown pancetta 2 minutes. Add red pepper flakes and garlic and cook 2 to 3 minutes more. Add wine and stir up all the pan drippings.

Beat yolks, then add 1 large ladleful (about 1/2 cup) of the pasta cooking water. This tempers the eggs and keeps them from scrambling when added to the pasta.

Drain pasta well and add it directly to the skillet with pancetta and oil. Pour the egg mixture over the pasta. Toss rapidly to coat the pasta without cooking the egg. Remove pan from heat and add a big handful of cheese, lots of pepper, and a little salt. Continue to toss and turn the pasta until it soaks up egg mixture and thickens, 1 to 2 minutes. Garnish with parsley, if desired, and extra cheese. Serve with green salad on the side.

Makes 4 Servings