

# Spaghetti alla Carbonara



**Time:** ~20–30 min | **Difficulty:** Easy

## Ingredients:

- 1 lb spaghetti
- 6 oz guanciale (or pancetta), cut into small strips
- 4 large egg yolks + 2 whole eggs
- 1 cup finely grated Pecorino Romano
- Freshly cracked black pepper
- Salt (for pasta water)

## Instructions:

1. Bring a large pot of well-salted water to a boil. Cook spaghetti until al dente; reserve 1 cup pasta water before draining.
2. While pasta cooks, cook guanciale in a cold skillet over medium heat until golden and crispy (~7 min). Remove from heat.
3. Whisk together egg yolks, whole eggs, and most of the Pecorino in a bowl. Season generously with black pepper.
4. Add drained pasta to the skillet with the guanciale (off heat). Toss to coat.
5. Pour the egg/cheese mixture over the pasta and toss vigorously, adding splashes of pasta water until you get a silky, creamy sauce.
6. Serve immediately with extra Pecorino and pepper.

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