



Light Pasta Carbonara

- 6 oz. pancetta or smoked bacon, chopped
- 2 cloves garlic, minced
- 6 cups spaghetti, cooked
- 1/2 cup Parmesan cheese
- 1/4 cup fresh parsley, minced
- Fresh ground pepper to taste
- 1 cup milk
- 2 eggs
- 1/2 cup Almond Accents® Ranch Style sliced almonds



Preparation Time : 30 minutes

In large nonstick frying pan, cook pancetta until crisp. Drain pan. Add garlic and cook until tender. Reduce heat to low and stir in cooked spaghetti, cheese, parsley and pepper. In small bowl, combine milk and eggs, stirring well. Pour milk mixture over spaghetti, and cook 3 minutes longer or until sauce thickens, stirring constantly. Toss with Almond Accents. Serve hot.

Makes 4 to 6 servings

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