

Pigs in Blankets Carbonara



Serves 2 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 tbsp olive oil

150g pigs-in-blankets, cut into small pieces

2 garlic cloves, peeled

3 egg yolks

80g parmesan, finely grated, + extra to serve

200g spaghetti or linguine

black peppercorns ground to make 1 tsp

1. Heat the oil in a non-stick frying pan over a medium heat and cook the pigs in-blankets for 8-10 minutes, or until crisp and cooked through. Add the garlic for the final 2 minutes of cooking time. then remove the garlic and take the frying pan off the heat.
2. In a bowl, whisk together the egg yolks, parmesan and black pepper. Cook the spaghetti in a large pan of lightly salted water following pack instructions, then drain, reserving some of the cooking water. Add a ladle of the pasta cooking water to the egg yolk and parmesan mixture. and whisk again.
3. Tip the spaghetti into the frying pan with the pigs-in-blankets. and set over a very low heat. Add the egg yolk and parmesan mixture and toss together using tongs until the sauce thickens slightly and starts to cling to the pasta. Divide between two plates. and serve with another grating of parmesan over the top, if you like.