



LIFELINE RECIPES

April 2022



Upgrade classic carbonara with sweet roasted cherry tomatoes – the perfect family dinner idea for celebrating the warmer weather. With a deliciously creamy carbonara sauce, smoky bacon, and a scattering of basil, this pasta recipe is really easy to rustle up and you can be tucking in in just 30 minutes.

METHOD

Preheat the oven to gas 7, 220°C, fan 200°C. Put 1 tbsp oil, the crushed garlic, half the tomatoes, the basil stalks and the larger leaves on a baking tray; season. Mix well to coat in the oil. Roast for 10 mins, then stir through the remaining tomatoes. Roast for 5 mins more. Meanwhile, cook the spaghetti for 1 min less than the pack instructions. Drain, reserving 6 tbsp of the water.

Heat ½ tbsp oil in a large frying pan over a medium-high heat and fry the bacon for 6-8 mins until golden and crisp. Add the sliced garlic to the pan and fry for 1 min

Meanwhile, mix the eggs, Parmesan and 4 tbsp of the pasta cooking water in a bowl. Season well. Remove the bacon pan from the heat; use tongs to transfer the cooked spaghetti into it. Add the egg and cheese mixture and toss everything together, stirring quickly so the egg doesn't set on the base of the pan. Add 1-2 tbsp of the remaining pasta water to make a glossy sauce that coats the spaghetti. The sauce will cook in the residual heat from the pan.

Gently fold in the tomatoes with any juices from the tray, discarding the basil stalks. Scatter with the remaining basil leaves. Serve with extra Parmesan and a drizzle of extra-virgin olive oil, if you like.



TOMATO CARBONARA

PREPARATION TIME:

10 mins

COOKING TIME:

20 mins

SERVES:

4

INGREDIENTS

1½ tbsp olive oil

2 garlic cloves, 1 crushed, 1 sliced

330g pack cherry tomatoes, halved

15g fresh basil, leaves and stalks

300g spaghetti

200g pack smoked bacon lardons

3 large eggs

50g Parmesan, grated, plus extra to serve (optional)

extra-virgin olive oil, to serve (optional)