

Chicken and Pancetta Carbonara (Serves 2)

@willdavies11

Ingredients

100 g pancetta
300 g chicken, diced
2 small cloves garlic, crushed
spinach

20 g pecorino romano, plus extra to top
20 g parmesan, plus extra to top
4 eggs
splash of milk (*optional*)
1 tbsp flour (*optional*)
handful parsley, chopped (*optional*)

300 g wholewheat spaghetti

olive oil
seasoning, to taste

Method

Finely grate both cheeses and mix together, then beat in the eggs, parsley (*if using*) and plenty of pepper. Add a splash of milk and a spoonful of flour to increase the sauce, if desired.

Bruise the garlic and fry with the pancetta and chicken until cooked through, removing it once done.

Meanwhile, cook spaghetti according to package instructions. When done, lift from the water with a pasta fork and add to the chicken and pancetta pan (without draining).

Take the pan off the heat before quickly pouring over the egg mixture and coating thoroughly. Add extra cooking water to keep it moist and season with a little extra pepper.

Serve immediately with black pepper and the reserved cheese.