

## One Pot Sausage Carbonara

Serves 4 Cook: 30 Minutes Prep: 15 Minutes

### Ingredients

- 6 Pork sausages
- 2 Garlic cloves, crushed
- 2 Medium eggs
- 2 Tbsp olive oil
- 80 Grams parmesan
- 300 Grams spaghetti

### Directions

1. Heat the oil over a medium heat in a non-stick pan.
2. Slit the sausages lengthways, remove the sausage meat from the casing (discard casings) and add to the pan. Use a wooden spoon to break up the meat into small pieces and fry for 5min, or until browned all over. Add the garlic and cook for a further min until fragrant.
3. Remove the sausage mixture from the pan with a slotted spoon into a bowl and leave to one side.
4. Turn the heat up and add the spaghetti to the pan as well as 750ml (1 ¼ pint) of boiling water. Season lightly with salt and pepper.
4. Bring to the boil, stirring occasionally, until most of the water has been absorbed and the pasta is just tender.
5. Whilst the pasta is cooking, stir together the egg and Parmesan cheese in a jug until combined and set aside. Once nearly all the pasta water has evaporated, remove the pan from the heat.
6. Add the cooked sausages back to the pan and then drizzle in the egg mixture, stirring continuously so the eggs don't scramble. Season to taste.
7. Top with extra parmesan cheese and serve immediately.