



Creamy Bacon Carbonara Pasta Recipe for Weeknights

The Magic of a Simple Supper

Some meals just feel like a big hug. This pasta is one of them. It is creamy, salty, and so very cozy. I make it when I want to see happy faces around my table.

It uses simple things you might already have. Eggs, cheese, bacon, and pasta. That is the heart of it. Turning basics into something special matters. It shows you can make magic without fancy stuff.

A Little Story About Carbonara

I learned this from a friend many years ago. We were in her small

kitchen in the city. She showed me the trick with the eggs.

I was so nervous I would scramble them. I still laugh at that. But it worked. The hot pasta cooked them into a silky sauce. What is your favorite pasta dish to make? I would love to know.

Let's Talk About the Bacon

Cooking the bacon is the best part. Doesn't that smell amazing? It makes the whole house feel warm. You cook it until it is crispy and golden.

Then you use that tasty bacon grease. You cook a little garlic in it. This is the secret flavor. *Fun fact: that liquid gold from the bacon is called rendered fat.* It makes everything taste better.

The Secret to a Creamy Sauce

This is the part that seems tricky. But do not worry. You just have to be quick. Take the pot off the heat first.

Then you add the egg and cheese mix. Toss it fast with the hot pasta. The heat from the noodles makes it creamy. Do you think you will try the fast-tossing part? It is easier than it sounds.

Why This Dish is Special

This recipe is more than just food. It is about coming together. It is a meal you can share after a long day. That matters a lot.

It also teaches you to be confident. You learn to trust your hands. Cooking is like that. It gives you little wins. What is a meal that makes you feel confident? Share your stories with me.

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Ingredients:

Ingredient	Amount	Notes
Eggs	3 large	Room temperature
Egg yolks	3 large	Room temperature
Black pepper	¼ teaspoon	
Pecorino Romano cheese	1¼ cups	Grated, divided into 1 cup and ¼ cup
Water	10 cups	
Salt	1 tablespoon	
Linguine pasta	16 ounces	
Bacon	½ pound	Diced
Garlic	2 teaspoons	Fresh minced
Reserved starchy pasta water	1 to 1½ cups	From the cooked pasta
Parsley	1 to 2 tablespoons	Fresh chopped

My Easy Weeknight Carbonara

This recipe is my go-to for busy nights. It feels fancy but is so simple. My grandson thinks I'm a magic chef. I just laugh. The secret is in the eggs and cheese. They make the sauce so creamy. You'll have everyone asking for seconds.

See also [No-Noodle Zucchini Lasagna Recipe](#)

1. First, grab a bowl for your eggs and cheese. Crack in three whole eggs and three extra yolks. That yolk part is important for creaminess. Add a good pinch of pepper and one cup of that grated cheese. Give it all a good whisk. (A hard-learned tip: make sure those eggs are room temperature. Cold eggs can make the sauce tricky.) 2. Now, get your

pasta water boiling. Don't be shy with the salt. It should taste like the sea! While that bubbles, cook your bacon. I use kitchen scissors to snip it right into the pan. Less mess. Cook it until it's nice and crispy. That smell always reminds me of Sunday mornings. 3. Once the bacon is done, take it out. Leave that yummy grease in the pan. Toss your minced garlic in there. Just cook it for a minute until you can smell it. Oh, doesn't that smell amazing? Turn the heat off so it doesn't burn. 4. Your pasta should be done now. Save a cup or two of that starchy water! This is the real magic. Drain the pasta and add it to the skillet. Toss it around in that garlicky bacon goodness. 5. Here's the fun part. Pour your egg mixture over the hot pasta. Work quickly, keep tossing! Now, splash in some of that starchy water you saved. Watch the sauce come together. It will get silky and perfect. **What does "al dente" mean for pasta? Share below!** 6. All that's left is to serve it up. Top it with the crispy bacon, the rest of the cheese, and a little parsley. I still laugh at how something so easy gets so many cheers. It's pure comfort in a bowl. **Cook Time:** 10min **Total Time:** 20mins **Yield:** 8 servings
Category: Dinner

Three Tasty Twists

Sometimes it's fun to change things up. This recipe is like a good friend. It's happy to go along with your ideas. Here are a few of my favorites. **Peas Please!** Toss a handful of frozen peas in with the pasta at the very end. They add a sweet little pop and a bit of green. **Mushroom Swap.** Not a fan of bacon? Sauté some sliced mushrooms instead. They get so meaty and delicious. A wonderful earthy flavor. **Lemon Zing.** A little lemon zest grated right over the top just before serving. It makes the whole dish taste brighter and fresh. Which one would you try first? Comment below!

See also Spicy Creole Chicken Delight

How to Serve It Up

This pasta is a whole meal by itself. But I love to serve it with a simple green salad. Something crisp with a light dressing is perfect. A slice of crusty bread is nice for wiping the bowl clean. For a drink, a cold glass of apple cider is wonderful. The sweet tang goes so well with the salty bacon. Grown-ups might like a crisp white wine instead. It cuts right through the richness. Which would you choose tonight?

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Keeping Your Carbonara Cozy for Later

This creamy pasta is best eaten right away. But we all have leftovers sometimes. Let the pasta cool completely first. Then store it in a tight-lid container in the fridge. It will keep for up to two days. You can reheat it gently on the stove. Add a splash of milk or water first. This brings back the creamy sauce. I once reheated it too fast. The sauce broke and I was so sad! Batch cooking is a lifesaver on busy nights. It means a good meal is always close by. Have you ever tried storing it this way? Share below!

Simple Fixes for Carbonara Troubles

Sometimes the eggs can scramble. This happens if the pan is too hot. Always take the pan off the heat first. Then add your egg and cheese mixture. Toss it very fast with the hot pasta. Your sauce might also be too thick. This is an easy one to fix. Just add more of that starchy pasta water. Keep adding until it looks silky and perfect. I remember when my sauce was like glue. I learned the water trick and it changed everything. Getting the timing right is key. It builds your confidence in the kitchen. A smooth sauce also tastes so much better. Which of these problems have you run into before? *Fun fact: The starchy water from pasta is like liquid gold for sauces!*

Your Carbonara Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free pasta. Q: Can I make it ahead? A: It is best fresh. But you can prep the bacon and cheese mix. Q: What can I use instead of bacon? A: Diced ham works very well in a pinch. Q: Can I double this recipe? A: You sure

can. Use a very big pot for the pasta. Q: Is the parsley important? A: It adds a fresh pop, but you can skip it. Which tip will you try first?

From My Kitchen to Yours

I hope you love this cozy recipe. It always makes my family smile. I would love to see your creations. Share a picture of your dinner table with us. It makes my heart so happy to see them. Have you tried this recipe? Tag us on Pinterest!

See also [Simple Sourdough Dinner Roll Recipe](#)
Happy cooking! —Elowen Thorn.

You need to try this!



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Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [Italian](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **10 minutes**



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Rest time:



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Total time: **20 minutes**



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Servings: **8 servings**



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Calories:**436 kcal**



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Best Season: **Summer**

Description

This creamy carbonara pasta recipe comes together fast with eggs,

parmesan, and bacon. Make it for an easy weeknight dinner everyone loves.

Ingredients

- 3 large eggs ((room temperature))
- 3 large egg yolks ((room temperature))
- ¼ teaspoon black pepper
- 1¼ cups grated pecorino Romano cheese ((divided into 1 cup and ¼ cup))
- 10 cups water
- 1 tablespoon salt
- 16 ounces linguine pasta
- ½ pound bacon ((diced))
- 2 teaspoons fresh minced garlic
- 1 to 1½ cups reserved starchy pasta water ((from the cooked pasta))
- 1 to 2 tablespoons fresh chopped parsley

Instructions

1. In a medium mixing bowl, beat together the whole eggs, egg yolks, black pepper and 1 cup of the grated pecorino cheese. Set aside.
2. In an 8-quart stockpot, bring the 10 cups water and 1 tablespoon of salt to a rolling boil. Once your water is boiling, you can add your linguine noodles and cook until al dente. This will take about 10 minutes. While your pasta is cooking, you can start cooking your bacon.
3. In a large 12-inch skillet that is 2 inches deep, on medium heat, add the diced bacon. Cook the bacon for 9 to 11 minutes, stirring often or until golden and crispy. Using a slotted spoon, remove the bacon

from the skillet and place it into a small bowl, leaving the rendered bacon grease in the skillet.

4. Turn off the heat to the skillet and add the minced garlic and cook for 1 minute until the garlic is soft and fragrant.
5. Remove 1½ cups of the starchy pasta water from the pot of cooked pasta and set aside. Add the cooked pasta to the skillet and toss it around to coat the pasta with the garlic.
6. Add the beaten egg mixture to the pasta and quickly toss the pasta with the egg mixture. Add 1 cup of the starchy pasta water and toss the pasta until the sauce has coated the pasta and slightly thickened up. The heat from the pasta and the starchy pasta water will gently cook the eggs without scrambling them. You may need to add an additional ¼ to ½ cup of starchy pasta water to thin out your sauce. You need to work fast and toss the pasta in the sauce a few times to really coat the pasta.
7. Transfer your carbonara pasta to a large serving bowl. Top with the remaining ¼ cup grated pecorino romano cheese, cooked bacon crumbles and the fresh chopped parsley.

Notes

The key to a smooth, non-scrambled sauce is working quickly and using the hot pasta and starchy water to gently cook the eggs.

Keywords: Carbonara, Pasta, Bacon, Creamy, Weeknight