



# Creamy Chicken Carbonara Pasta

## Introduction

Chicken Carbonara is a delectable Italian dish that combines the rich flavors of creamy sauce, crispy bacon, and tender chicken with the comforting texture of spaghetti. This quick and easy recipe can be prepared in just 30 minutes, making it perfect for weeknight dinners or special occasions. With a handful of ingredients, you can create a mouthwatering dish that the whole family will enjoy.

## Ingredients

12 oz spaghetti  
2 large eggs  
1 cup grated Parmesan cheese  
1/2 cup heavy cream (optional for extra creaminess)  
2 chicken breasts, cooked and sliced  
6 slices of bacon, cooked and crumbled  
4 cloves garlic, minced  
2 tbsp olive oil  
Salt and pepper to taste  
Fresh parsley, chopped (for garnish)

## Prep Time

10 minutes

## Cook Time

20 minutes

## Total Time

30 minutes

## Yield

4 servings

## Directions

1. Cook spaghetti according to package instructions. Reserve 1 cup of pasta water, then drain.
2. In a bowl, whisk eggs, Parmesan cheese, and heavy cream (if using) until smooth.
3. Heat olive oil in a large skillet over medium heat. Add garlic and sauté until fragrant.
4. Stir in cooked chicken and bacon. Season with salt and pepper.
5. Reduce heat to low, add drained pasta, and slowly pour in the egg mixture, tossing quickly to coat evenly.
6. Add reserved pasta water, a little at a time, to achieve the desired sauce consistency.
7. Serve immediately, garnished with parsley and extra Parmesan if desired.

This Chicken Carbonara recipe promises a rich and satisfying meal that's both simple to make and delightfully indulgent. Enjoy your culinary creation!

## Detailed Directions and Instructions

### Step 1: Cook the Spaghetti

Cook the spaghetti according to package instructions. Once cooked, reserve 1 cup of pasta water and then drain the spaghetti.

See also [Crispy Air Fryer Potato Recipes](#)

### Step 2: Prepare the Egg Mixture

In a bowl, whisk together the eggs, grated Parmesan cheese, and heavy

cream (if using) until the mixture is smooth and well combined.

### **Step 3: Sauté the Garlic**

Heat olive oil in a large skillet over medium heat. Add the minced garlic and sauté until fragrant, approximately 1-2 minutes.

### **Step 4: Add Chicken and Bacon**

Stir in the cooked and sliced chicken breasts along with the crumbled bacon. Season the mixture with salt and pepper to taste.

### **Step 5: Combine Pasta and Egg Mixture**

Reduce the heat to low, then add the drained spaghetti to the skillet. Slowly pour in the egg mixture, tossing the pasta quickly to ensure it is coated evenly.

### **Step 6: Adjust Sauce Consistency**

Add the reserved pasta water gradually, a little at a time, until you achieve the desired sauce consistency for the carbonara.

### **Step 7: Serve the Dish**

Serve the chicken carbonara immediately, garnished with fresh chopped parsley and additional grated Parmesan cheese if desired.

## **Notes**

### **Tip for Cooking Spaghetti**

Ensure that the spaghetti is cooked al dente for better texture in the final dish.

### **Egg Mixture Adjustments**

For a creamier sauce, include the heavy cream; otherwise, you can omit it for a lighter version.

### **Chicken Preparation**

Using pre-cooked chicken can save time; rotisserie chicken is an excellent choice for convenience.

### **Bacon Alternatives**

Feel free to use turkey bacon or pancetta as a substitute for traditional bacon.

### **Garnish Options**

Freshly chopped parsley adds color and freshness; consider adding cracked black pepper for extra flavor.

## **Cook techniques**

### **Cooking Spaghetti**

Cook spaghetti in a large pot of salted boiling water according to package instructions. This method ensures the pasta is al dente and flavorful.

See also [Delicious Whipped Feta Recipe for Your Table](#)

### **Whisking Eggs and Cheese**

In a separate bowl, whisk together eggs and grated Parmesan cheese until smooth. This creates a rich base for the sauce that clings to the

pasta.

### **Sautéing Garlic**

Heat olive oil in a skillet and add minced garlic, sautéing until fragrant. This technique infuses the oil with flavor, essential for the dish's overall taste.

### **Combining Ingredients**

After sautéing garlic, stir in cooked chicken and crumbled bacon. This allows the flavors to meld before adding the pasta.

### **Creating the Sauce**

Reduce the heat and add drained pasta to the skillet, then pour in the egg mixture gradually while tossing. This technique ensures the eggs cook gently, creating a creamy sauce without scrambling.

### **Adjusting Sauce Consistency**

By adding reserved pasta water slowly, you can achieve the desired sauce consistency, making it creamy and clingy.

### **Garnishing the Dish**

Serve the chicken carbonara immediately, garnished with chopped parsley and additional Parmesan for an appealing presentation and added flavor.

## **FAQ**

**Can I use a different type of pasta?**

Yes, while spaghetti is traditional, you can substitute it with fettuccine, penne, or any pasta of your choice.

**Is heavy cream necessary for the recipe?**

No, heavy cream is optional. It adds extra creaminess but can be omitted for a lighter version.

**How do I prevent the eggs from scrambling?**

To avoid scrambling, make sure to toss the pasta with the egg mixture off the heat, allowing the residual warmth to cook the eggs gently.

**Can I make this recipe in advance?**

It's best served immediately for optimal texture and flavor, but you can prepare the ingredients in advance and quickly combine them when ready to serve.

See also [Monkey Bread](#)

**What other ingredients can I add to chicken carbonara?**

You can add vegetables like peas or mushrooms, or try different proteins such as shrimp or pancetta for variety.

## Conclusion

This Best-ever Chicken Carbonara recipe offers a delightful combination of flavors and textures, making it an ideal dish for any occasion. With its creamy sauce, savory chicken, and crispy bacon, it's sure to impress family and friends alike. Plus, it's quick and easy to prepare, making it a

fantastic choice for busy weeknights or special gatherings.

## More recipes suggestions and combination

### **Vegetarian Carbonara**

Substitute chicken and bacon with sautéed mushrooms and spinach for a delicious vegetarian version of this classic dish.

### **Seafood Carbonara**

Incorporate shrimp or scallops for a seafood twist, pairing beautifully with the rich sauce and spaghetti.

### **Spicy Chicken Carbonara**

Add red pepper flakes or diced jalapeños to give the dish a spicy kick that elevates the traditional flavors.

### **Carbonara Bake**

Transform the carbonara into a baked pasta dish by mixing the cooked ingredients with breadcrumbs and additional cheese, then baking until golden.

### **Sun-Dried Tomato Carbonara**

Mix in chopped sun-dried tomatoes for a burst of flavor and a touch of sweetness to the savory sauce.

### **Carbonara with Peas**

Add frozen or fresh peas to the skillet for a pop of color and added nutrition, making the dish more wholesome.