

Ruth Reichl's Spaghetti Carbonara

500g spaghetti
250g thick bacon slices
2 garlic cloves, peeled
2 large eggs
black pepper
glugs Olivado Natural Avocado
& Garlic Oil
½ cup grated parmesan

1. Bring a large pot of salted water to the boil. Cook spaghetti according to packet instructions.
2. Cut bacon crosswise into pieces about 1cm wide. Place in a frying pan and cook for 2 minutes until fat begins to render. Add garlic cloves and cook for a further 5 minutes until bacon crisps. Be careful not to overcook.
3. Break eggs into a serving bowl and whisk. Season with ground black pepper.
4. Drain pasta and pour over a generous glug of Olivado Natural Avocado & Garlic Oil. Quickly pour over beaten egg mixture and mix thoroughly. The heat of the spaghetti will cook the eggs.
5. Remove garlic from pan, then toss bacon and its fat in with pasta and egg sauce.
6. Sprinkle over parmesan and serve immediately.



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Oil be there

If you simply can't get enough avocado, try Olivado's tasty new range. Made with 100% avocado oil, it consists of two delicious flavour infusions – Avocado Oil & Garlic and Avocado Oil & Lime. The subtle flavour makes either oil ideal for salads and they work equally well in cooking too. Available now from Countdown supermarkets, rrp \$8.49. For an extra-tasty avocado hit, why not have a go at this Spaghetti Carbonara recipe from food writer Ruth Reichl?

