



Philadelphia pasta carbonara (serves six)

Ingredients:

600 g	Spaghetti
180g	Light cream cheese (Philadelphia)
2	Eggs
Some	Grated parmesan
A handful	Parsley leaves

Method:

- Bring a large pan of salted water to the boil and cook the pasta as directed on the packet
- Separate the egg yolks and whites (you will only need the yolks)
- In a bowl, beat together the Philadelphia and egg yolks. Season well with black pepper
- Drain the pasta, and put back into the pan
- Turn the heat off and add the eggy Philadelphia mixture. Mix until the spaghetti is well coated, and leave for a few moments so that the egg cooks in the pasta
- Serve into bowls and grate a little parmesan over each plate. Add parsley if you fancy!
- Enjoy!