Breakfast Pasta Carbonara

**Ingredients**

- Pasta
- Eggs
- Garlic
- Cheese
- Oil or Butter

**Prep:**

**Prep Time: 5 minutes**

**Ingredients:**

- About 2 cups of dry pasta (or however much you would like)
- 2 eggs
- 2 garlic cloves, minced
- ¼ cup shredded cheese
- 2 tablespoons oil or butter

**Optional:**

- Can use any type of cheese for this recipe. Parmesan cheese works great with this recipe.
- Add toppings to your pasta such as crumbled bacon, diced tomatoes, peas, or mushrooms.
- Top the pasta with herbs such as chopped parsley or basil.

**Cook:**

**Cook Time: 10-15 minutes**

1. Bring a pot of water to a boil and cook the pasta according to the box directions. Reserve ½ cup of the pasta water. Drain the pasta when done cooking.
2. While the pasta is cooking, heat the oil or butter in a pan over medium heat. Add the minced garlic and cook for about 1 minute.
3. Beat the eggs in a small bowl. Mix in cheese to the beaten eggs and add some salt and pepper. Add the egg and cheese mixture and pasta to the pan with the garlic. Stir well and cook for about 1-2 minutes.
4. Add a little of the reserved pasta water to the pan until the sauce starts to thicken and smooth. Continue to stir the pasta until it is cooked to your liking.
5. Season and top with any additional toppings such as herbs, bacon, or more cheese.
6. Serve and Enjoy!

**Cooking Notes:**

- The eggs and cheese will cook very quickly once you add it to the pan. You can take the pan off the heat immediately after you add the eggs and cheese because the residual heat will cook it.
- You can put the pan back over medium heat if you feel like the eggs need to cook more. Just be sure to constantly stir and toss the pasta while it is in the pan.