

Pasta Carbonara

Ingredients

- g Chicken deep fried
- g Paisley Leaves
- g Spaghetti
- tbsp Oil
- tbsp Ginger and garlic paste
- tbsp Butter
- tbsp Flour
- mL Milk
- 1/4 1/4 tsp Salt
- g Cheese
- cube MAGGI Chicken Seasoning Cube

Instructions

1. Add Oil to a pan and heat
2. Fry the bacon & keep aside
3. In the same pan make the white sauce
4. Add boiled spaghetti to it & mix well
5. Finally add fried bacon & parsley and mix well
6. In a separate pan add butter
7. Once the butter melts add 2 tbsp flour
8. Whisk well until it thickens
9. Add cheese and mix well

Nutrition

Carbohydrates	85.64 g
Energy	735.6 kcal
Fats	27.5 g
Fiber	9.52 g
Protein	39.6 g
Sodium	504.69 mg
Sugars	15.29 g

19 Minutes

3 Portions