

# Penne Carbonara

Type: **Serving Recipe**

Yield: **4 portions**

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Quantity and Unit	Ingredient or Recipe	Prep Notes
0.25 cup	extra virgin olive oil	
0.25 cup	peeled garlic	minced
8.0 oz	red onion	1/4" dice
12.0 oz	heavy cream	
8.0 oz	parmesan cheese, shredded	
12.0 oz	penne pasta	
8.0 oz	bacon	chopped

## Method

- Cook pasta according to directions.
- Cool completely.
- Add oil to hot saute pan (medium heat)
- saute Bacon for 2-3 minutes until crispy
- Add onion and minced garlic, sautee 1-2 minutes
- Add heavy cream and let reduce 3-4 minutes med low heat
- Add pasta and parmesan to pan to mix and place in dish