

## Chicken Carbonara

### Ingredients

1. 500 gram macaroni or penne pasta (cooked)
2. 1 tablespoon olive oil
3. 250 gram chopped bacon
4. 2 eggs
5. 1 tablespoon cornflour
6. 1 tablespoon crushed garlic
7. 500 gram chicken breast, diced
8. 1 cup chicken stock
9.  $\frac{3}{4}$  cup thick cream
10.  $\frac{1}{2}$  cup grated cheese

### Instructions

1. Heat oil, med heat.
2. Add chicken, cook 4 minutes until golden, transfer to plate.
3. Add bacon to pan, cook for 2 minutes until just crisp.
4. Whisk eggs, garlic, stock, cream, cornflour, and half the cheese in a bowl.
5. Return chicken to pan over low heat.
6. Add egg mix and cooked pasta.
7. Cook tossing for 1-2 minutes until pasta is coated and sauce thickens.
8. Put in a bowl to serve, top with remaining cheese and sprinkle parsley on top if you wish.