



Cream Cheese Carbonara

Try a new way to make your favorite party classic with this Cream Cheese Carbonara recipe, now with Eden Cream Cheese!!



easy



15-20 minutes



5-10 People



INGREDIENTS

1 BLOCK EDEN CREAM CHEESE, CUT INTO CUBES

250 GRAMS SPAGHETTI PASTA, COOKED

2 TBSPS. COOKING OIL

3 CLOVES GARLIC, MINCED

1/3 CUP WHITE ONION, CHOPPED

1/3 CUP GREEN BELL PEPPER, CHOPPED

1 CUP REGULAR HAM, CUT INTO CUBES

1 AND 1/2 CUP BACON

1 CUP ALL PURPOSE CREAM

1 CUP MILK

¼ TSP. NUTMEG (OPTIONAL)

¼ TSP. SUGAR

TO TASTE SALT AND GROUND WHITE PEPPER

3 TBSPS. FRESH BASIL, CHOPPED

3 TBSPS. PARMESAN CHEESE

COOKING INSTRUCTIONS

1. To make the Cream Cheese Carbonara Sauce: In a pan drizzle with oil, sauté the bacon and render the fat. Remove the bacon. Set aside
2. Using the same pan, sauté garlic and white onion until slightly caramelized.
3. Add the ham and green bell pepper. Sauté for 3 minutes.
4. Add the All Purpose Cream, milk, 1 block of Eden Cream Cheese, 3/4 of the crispy bacon and the parmesan cheese.
5. Season with nutmeg, sugar, salt and pepper. Simmer for 3 minutes.
6. Mix in the cooked spaghetti pasta and fresh Basil. Mix just until incorporated.
7. Transfer to a serving plate top with parmesan cheese and the remaining crispy bacon. Serve and enjoy!