



## Spaghetti alla Carbonara with Mushrooms and Sundried Tomatoes (a Big Guy original )

8 ounces spaghetti, cooked to al dente per package directions  
2 tablespoons olive oil  
6 ounces pancetta, cut into quarter inch cubes  
1/2 medium onion, finely chopped  
4 garlic cloves, minced  
1/4 cup sun dried tomatoes  
1 cup sliced mushrooms  
2 large eggs  
1 cup freshly grated parmesan cheese  
1/2 cup heavy cream  
Pasta cooking water as required  
Freshly grated black pepper  
Flat leaf Italian parsley, chopped

Heat olive oil in large deep skillet over medium high heat. Add pancetta and sauté until crisp and golden. Add garlic and onions, and sauté until onion is soft. Add mushrooms and sun dried tomatoes and cook for 3 or 4 minutes. In a small bowl, beat together eggs with parmesan cheese.

Meanwhile, cook pasta according to package directions to al dente stage. Drain and immediately add hot pasta to skillet. Remove skillet from heat, add eggs beaten with parmesan cheese and toss well to coat. Add cream and pasta cooking water as required to make a creamy sauce. Season with freshly ground black pepper and garnish with chopped parsley. Makes 4 servings.