Creamy Tomato Carbonara

Ingredients

- 500 g Spaghetti
- 1 cup Tomato
- 2 Mediums Shallots, chopped finely
- 2 Cloves Garlic, finely chopped
- 2 large Beaten egg yolk
- 2 cubes Maggi® Chicken Bouillon
- 0.25 cup Parmesan cheese, grated
- 3 tbsp Chives, finely chopped
- 1 tbsp Olive oil

Instruction

1. Cook pasta in salted water. Drain, reserving 1 1/2 cups cooking water.
2. While pasta cooks, cook tomatoes in a large skillet over medium-high heat with 1 tbsp. olive oil, stirring often, until slightly softened for 3 minutes. Add shallots and cook, stirring until shallots and tomatoes are softened, for 3 to 4 minutes.
3. Add garlic and cook by stirring constantly for 1 minute.
4. Add 1 cup of the reserved cooking water, MAGGI® Chicken Stock and bring to a boil. Remove from heat and blend the mix using a hand blender and stir in pasta.
5. Stir in egg yolks one at a time, until thoroughly combined.
6. Return skillet to medium-low and cook, until sauce is slightly thickened and creamy for 2 to 3 minutes. Remove from heat. Stir in chives, parmesan cheese and mix until cheese melts and sauce is smooth. Add remaining 1/2 cup cooking water if necessary to reach desired consistency.

Nutrition

Carbohydrates	66.2 g
Energy	378.87 kcal
Fats	8.34 g
Protein	15.13 g

30 Minutes

6 Servings