



Avocado Carbonara

Ingredients:

- **½ Pound** Spaghetti Noodles
- **1** avocado
- **1** egg yolk
- **½ Cup** heavy cream
- **1 Tbsp** lemon juice
- **½ Cup** grated parmesan cheese
- **3** bacon strips
- **1 Tbsp** olive oil
- **1 Tbsp** Garlic Powder

Instructions:

1. Blend avocado, egg yolk, garlic powder, and lemon juice in a blender or food processor. While blending, add heavy cream gradually. Blend the sauce until smooth and set aside.
2. Cut up strips of bacon and cook in a large pan set to low medium heat for 8 minutes, or until dark red. Set bacon aside once cooked.
3. In a large pot, bring water to a boil and cook the spaghetti according to the package instructions.
4. Drain the pasta water from pot. With noodles in the pot, coat noodles with olive oil.
5. Add avocado sauce, bacon, parmesan, salt, and pepper to noodles. Stir until well-combined.
6. Sprinkle with parmesan, serve, and enjoy!