



## Top Ramen Carbonara

### INGREDIENTS

- 2 Packs Ramen (discard seasoning packet)
- 1 Tbl Olive Oil
- 6 Slices Bacon (chopped)
- 2 Cloves Garlic (minced)
- 2 Eggs
- 3/4 Cup Parmesan Cheese (shredded)

### INSTRUCTIONS

1. Boil noodles according to package instructions. Drain noodles and toss with olive oil so they don't stick.
2. Heat medium skillet over medium heat. Cook chopped bacon pieces until brown and crisp. Add minced garlic and cook until fragrant. Add cooked noodles and toss with bacon. Turn off heat.
3. Beat eggs and add parmesan cheese. Pour egg/cheese mixture over noodles. The residual heat of the pan will cook the egg-mixture, do not overcook or the eggs will scramble. Enjoy!