Creamy Carbonara Spaghetti

Ingredients

- 1 tsp MAGGI® CukupRasa™
- 3 Chicken Frankfurters
- 100 g Spaghetti
- 0.25 cup Cooking Cream
- 1 Onion
- 3 cloves Garlic
- 2 tbsp Corn Oil

Instruction

1. Bring a large pot of water to a boil. Start cooking the spaghetti according to the package directions.
2. While the pasta is cooking, warm 1 tablespoon of oil in a large skillet over medium-high heat. Add the garlic and onion and sauté until fragrant for about 1 minute.
3. Next, add in the chicken frankfurters and allow it to cook.
4. When the spaghetti is al dente, drain and place it into a deep dish. Use tongs to toss, add 1 tablespoon of oil, and toss again.
5. Add the cooked spaghetti into the skillet and sauté together with the chicken frankfurters.
6. Next, add in the cooking cream and MAGGI® CukupRasa™. Allow it to cook and simmer away for a while.
7. Give it one final toss and your spaghetti carbonara is now ready to be served! Dig in!

Nutrition

Carbohydrates	22.95 g
Energy	252.13 kcal
Fats	13.59 g
Protein	9.31 g

26 Minutes

4 servings