

Eat The View



Recipes and Tips

Kimchi Carbonara

2 servings

Spaghetti
2 tablespoons butter
1 small onion, minced
3 garlic cloves, minced
1 tablespoon of ginger, minced
½ teaspoon pepper
1 cup (by volume) diced kimchi
1 oz kimchi liquid
1 egg plus 1 egg yolk
2 oz grated Parmesan

Cook the pasta until al dente. Before draining, reserve 4 oz pasta cooking water

In a deep frying pan, melt the butter and add the onion, cook until translucent. Add the garlic and ginger and cook about 1 minute more

Add the kimchi to the pan and cook until it is slightly wilted, 1 to 2 minutes. Add the cooked pasta and mix well to coat.

Remove from the heat, add the kimchi liquid, egg and egg yolk and cheese and mix. If the pasta seems dry add some of the reserved pasta cooking water.