

One-Pot Creamy Bacon Carbonara Pasta

One-Pot Creamy Bacon Carbonara Pasta is a dish that proves simplicity and flavor can go hand in hand. With smoky bacon, creamy eggs, Parmesan, and a generous sprinkle of black pepper, it's the kind of comfort food that feels indulgent without being complicated. Best of all, everything comes together in one pot, making it easy to prepare and clean up.

This recipe brings Italian tradition into your kitchen with a slightly modern twist. By using bacon instead of pancetta and Parmesan instead of Pecorino Romano, it makes a classic carbonara more accessible while keeping its soul intact.

Why You'll Love Carbonara

Carbonara has been loved for generations because of its silky sauce and deep flavor created from just a few ingredients. Unlike heavy cream-based dishes, this pasta uses eggs and cheese to form its rich sauce. When tossed with hot pasta and smoky bacon, it transforms into a meal that feels both rustic and luxurious.

This version adds convenience by cooking everything in one pot, reducing steps while keeping all the flavors intact. It's the perfect dish for weeknights, date nights, or any time you crave authentic comfort.

Creamy Bacon Carbonara Pasta

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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [4 servings](#) 1x

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Description

One-Pot Creamy Bacon Carbonara Pasta with smoky bacon, eggs, Parmesan, and black pepper for a silky, indulgent classic.

Ingredients

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Scale

- ☐ 12 ounces spaghetti (or fettuccine, linguine, or penne)
 - ☐ 8 slices thick-cut bacon
 - ☐ 3 large eggs
 - ☐ 1 cup freshly grated Parmesan cheese
 - ☐ 2 garlic cloves, minced (optional)
 - ☐ Freshly cracked black pepper
 - ☐ Salt, to taste
 - ☐ 1 cup reserved pasta water
 - ☐ **Cook Mode** Prevent your screen from going dark
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Instructions

1. Boil pasta in salted water until al dente. Reserve 1 cup pasta water and drain.
2. In a skillet, cook bacon until crispy. Remove and set aside, keeping bacon fat in the pan.
3. Whisk eggs, Parmesan, and black pepper in a bowl until thick and creamy.
4. Add pasta to skillet with bacon fat. Toss to coat.
5. Turn off heat. Pour in egg mixture, stirring quickly. Add pasta water gradually until sauce is creamy.
6. Chop bacon and stir into pasta. Garnish with Parmesan and pepper.
7. Serve immediately.

Notes

Use pancetta or guanciale for authenticity. Pecorino Romano can replace Parmesan. Add peas or mushrooms for variation.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Dinner

- Method: **One-Pot**
- Cuisine: **Italian**

Nutrition

- **Serving Size:** 1 plate
- **Calories:** 540
- **Sugar:** 2
- **Sodium:** 640
- **Fat:** 28
- **Saturated Fat:** 15
- **Unsaturated Fat:** 10
- **Trans Fat:** 0.3
- **Carbohydrates:** 52
- **Fiber:** 2
- **Protein:** 24
- **Cholesterol:** 185

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Ingredients You'll Need

Here's what makes this recipe shine:

- **Pasta:** Spaghetti is traditional, but fettuccine, linguine, or penne work too.
- **Bacon:** Thick-cut bacon adds smoky flavor and crispy texture.
- **Eggs:** The key to a creamy carbonara sauce without cream.
- **Parmesan cheese:** Freshly grated for a nutty, salty depth.
- **Garlic (optional):** Enhances flavor with a subtle aromatic touch.
- **Black pepper:** Freshly cracked for an authentic kick.
- **Pasta water:** Adds starch that binds the sauce together.

Ingredient swaps: Use pancetta for tradition or Pecorino Romano for sharper flavor.

Step-by-Step Instructions

Step 1: Cook the Pasta

Bring salted water to a boil. Cook pasta until al dente, reserving one cup of pasta water before draining.

Step 2: Fry the Bacon

Cook bacon in a large skillet until crispy. Remove and set aside, keeping the rendered fat in the pan.

Step 3: Make the Sauce

In a bowl, whisk together eggs, Parmesan, and black pepper until thick and creamy.

Step 4: Combine Pasta and Sauce

Add the drained pasta to the skillet with bacon fat. Toss to coat, then turn off the heat. Pour in the egg mixture, stirring vigorously. Add pasta water little by little until the sauce becomes silky.

Step 5: Finish with Bacon

Chop the bacon and stir it back into the pasta. Garnish with more Parmesan and pepper. Serve immediately.

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Serving Suggestions

Carbonara is indulgent on its own but pairs beautifully with:

- Garlic bread or focaccia
- A fresh green salad with lemon vinaigrette
- Roasted vegetables like asparagus or broccoli

Wine pairings such as Pinot Grigio or Chianti work well. For non-alcoholic options, sparkling water with lemon is refreshing.

Variations to Try

Carbonara can be customized in many ways:

- Add peas, spinach, or mushrooms for vegetables.
- Make it spicy with chili flakes.
- Use guanciale for authentic Italian flavor.
- Mix in mozzarella or Pecorino Romano for extra cheesiness.

If you love indulgent pasta, you'll also enjoy this [Creamy French Onion Pasta](#). With caramelized onions and Gruyere cheese, it delivers another comforting experience.

Pro Tips for Success

- Work quickly when mixing eggs with pasta to prevent scrambling.
- Always use freshly grated Parmesan for smoothness.
- Keep pasta warm (not hot) when adding the egg mixture.
- Add pasta water gradually to achieve your desired sauce consistency.
- Serve right away for the creamiest texture.

Storage and Reheating

Carbonara is best enjoyed fresh. If you have leftovers, store them in the fridge for up to two days. Reheat gently on the stovetop with a splash of water to avoid scrambling the eggs. Freezing is not recommended.

Frequently Asked Questions

Do Italians use cream in carbonara?

No. Authentic recipes use only eggs, cheese, and pasta water.

Can I make it vegetarian?

Yes. Replace bacon with sautéed mushrooms for richness.

What's the difference between bacon and pancetta?

Pancetta is cured pork belly, while bacon is smoked. Both add flavor, but bacon is easier to find.

Can I double the recipe?

Yes, but work in batches when mixing sauce to avoid clumping.

Can I use pre-grated Parmesan?

Freshly grated is best, as pre-grated often contains fillers that affect texture.

Conclusion

One-Pot Creamy Bacon Carbonara Pasta is the definition of comfort food done right. With smoky bacon, creamy eggs, and Parmesan, it's a dish that feels special yet comes together quickly. By keeping everything in one pot, you save time without sacrificing flavor.

Whether you're feeding family or hosting friends, this recipe is guaranteed to impress. Serve it with garlic bread, a fresh salad, and your favorite wine for a meal that feels both rustic and luxurious.