

## Creamy Chicken Carbonara with Crispy Bacon - A Pasta Lover's Dream

Creamy Carbonara with Crispy Chicken & Bacon



**TIME**  
**15 min**

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### INGREDIENTS

For the Carbonara Sauce:

4 large egg yolks

$\frac{1}{2}$  cup grated Parmesan cheese

$\frac{1}{4}$  cup heavy cream

$\frac{1}{4}$  cup olive oil

Salt and pepper to taste

For the Pasta:

1 lb spaghetti

1 tbsp olive oil

For the Toppings:

4 slices bacon, cooked and crumbled

2 boneless, skinless chicken breasts, cut into strips

All-purpose flour, for dredging

Vegetable oil, for frying

Fresh parsley, chopped

Quick Recipe Info:

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Servings: 4-6

### DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook spaghetti until al dente. Drain and toss with 1 tbsp olive oil to prevent sticking.
- 2. Make the Carbonara Sauce:** In a large bowl, whisk together egg yolks, Parmesan, heavy cream, olive oil, salt, and pepper. Set aside.
- 3. Fry the Chicken:** Dredge chicken strips in flour, shaking off excess. Heat vegetable oil in a skillet over medium heat and fry chicken until golden and cooked through. Drain on paper towels.
- 4. Combine Pasta and Sauce:** Add the hot pasta directly to the bowl with the sauce. Toss immediately so the heat of the pasta gently cooks the egg mixture, creating a silky, creamy coating.
- 5. Assemble:** Top with crispy chicken, crumbled bacon, and chopped parsley. Garnish with extra Parmesan if you like (I always do!).

### SWAPS & NOTES

Cream : Optional in traditional carbonara but adds richness here.

Parmesan : Pecorino Romano works too for a sharper bite.

Chicken : Use tenders or thighs if preferred.

Make it lighter : Air fry the chicken instead of deep-frying.

### TIPS FOR SUCCESS

? Use hot pasta to activate the sauce ? Don't overcook the eggs - the key is gentle heat ? Pat chicken dry before dredging for better crisp ? Cook bacon until just crisp to avoid bitterness

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-chicken-carbonara-with-crispy-bacon-a-pasta-lovers-dream/>