

## Ramen Carbonara: An Asian-Italian Fusion Dish

Ramen Carbonara stands out for several reasons:



**TIME**  
**30 min**

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### INGREDIENTS

- 2 servings of ramen noodles
- 2 large eggs
- 1/2 cup grated Parmesan cheese
- 4 slices of pancetta or bacon, diced
- 2 cloves of garlic, minced
- Salt and pepper to taste
- Chopped green onions for garnish

### DIRECTIONS

- 1. Cook the : Ramen:** Begin by boiling water in a pot. Once boiling, add the ramen noodles and cook according to package instructions, usually about 3-4 minutes. Drain and set aside, reserving a bit of the cooking water.
- 2. Prepare the : Sauce:** In a bowl, whisk together the eggs and grated Parmesan cheese until well combined. Season with salt and pepper. This mixture will create the creamy sauce that binds the dish together.
- 3. Cook the : Pancetta:** In a large skillet over medium heat, add the diced pancetta or bacon. Cook until crispy, about 5-7 minutes. Add the minced garlic and sauté for an additional minute until fragrant.
- 4. Combine : Everything:** Add the cooked ramen noodles to the skillet with the pancetta and garlic. Remove the skillet from heat and quickly pour in the egg and cheese mixture, tossing everything together. If the sauce is too thick, add a splash of reserved pasta water to achieve your desired consistency.

### TIPS FOR SUCCESS

**Use Fresh Ingredients:** Fresh eggs and high-quality cheese will elevate the dish significantly.

**Look for artisanal Parmesan** for a richer flavor.

**Experiment with Proteins:** Feel free to substitute pancetta with chicken, shrimp, or even tofu for a vegetarian option.

**Add Vegetables:** Incorporate vegetables like spinach, peas, or mushrooms for added nutrition and flavor.

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

Original recipe: <https://chefmaniac.com/ramen-carbonara-an-asian-italian-fusion-dish/>