

CopyCat Olive Garden Spaghetti Carbonara

Ingredients

1/4 cup all-purpose flour
1/4 cup butter
1 quart milk
1/8 teaspoon ground black pepper
1/2 teaspoon salt
2 ounces Fontina cheese freshly grated
18 ounces bacon extra thick cut
1/4 cup olive oil
12 ounces sliced fresh mushrooms
6 tablespoons minced scallions
1 pound spaghetti
2 teaspoons fresh parsley finely chopped
1/2 cup shredded Parmesan cheese

Directions

Melt butter in a 4-quart heavy saucepan over medium heat. Stir in flour and cook for 1 minute.

Add milk, salt, and pepper and stir vigorously with wire whisk until mixture barely comes to a boil. Reduce heat and simmer 5 minutes, whisking frequently while sauce thickens. Add the Fontina cheese into the sauce and allow it to melt into the sauce. Keep warm.

Cook bacon thoroughly and drain on paper towels. Cut bacon into 1/4-inch pieces. Add bacon to sauce and stir to combine.

Heat olive oil in large skillet over medium heat. Add sliced mushrooms and minced scallions and sauté until mushrooms have softened and golden. Add mushrooms and scallions to the sauce.

Cook spaghetti according to the package directions. Drain the spaghetti well and add it to the sauce.

Add parsley to the sauce. Stir everything together and transfer the mixture to a serving dish.

Sprinkle Parmesan cheese on top and serve immediately.