



## PASTA CARBONARA WITH PEAS

**Serves 4-6**

### Ingredients

- 2 eggs, at room temperature
- 1/2 cup grated Parmesan cheese
- 1/4 pound bacon, cut into small pieces
- 2 cloves garlic, very thinly sliced
- 1/2 cup dry white wine
- 1/2 cup frozen peas
- 1/4 cup fresh chopped parsley
- 1 pound spaghetti

*Lula*

### Directions

In a large sauté pan, coat the bottom with extra-virgin olive oil. Heat on medium and add bacon. Cook until just starting to crisp, about 3 minutes. Add the garlic and cook for 2 more minutes, stirring often. Add the white wine and reduce by half. Add peas and cook just a couple of minutes. Remove the pan from the heat.

Bring a large pot of water to boil and add a generous amount of salt. Add the spaghetti and cook until al dente, 7-9 minutes.

While the pasta cooks, break eggs into a bowl and whisk slightly. Add the cheese to the eggs and whisk until well blended. Add to the pan with bacon and garlic.

Do not drain pasta. Instead, use tongs to remove pasta from pot directly to the pan with egg mixture. Combine well. The warm pasta will cook the eggs enough to create a creamy sauce. If the texture is too thick, add some of the pasta water. If it's too thin, add a little more cheese. Add salt and pepper to taste. Finish with the chopped parsley.