

Spring Vegetable Carbonara



You can't get simpler or tastier than this easy veggie carbonara, ideal for any weeknight dinner and a great way to use leftover greens that you have in your fridge.

Ingredients

- 3 tbsp Extra virgin olive oil
- 1 cup sliced swiss brown mushrooms
- 4 garlic cloves, grated
- 2 zucchini or yellow squash, thinly sliced
- 1 bunch asparagus, halved and cut into bite sized pieces
- 1/2 cup fresh or frozen peas
- 1/2 cup vegetable stock
- 2 egg yolks
- 1/4 cup fresh parsley, chopped
- 1/4 cup grated parmesan
- 250 g Spaghetti or pasta of choice

Method:

1. Bring a large pot of water for the pasta to boil over a medium high heat. While waiting, prepare your pasta sauce and veggies.
2. Heat the olive oil in a pan over a medium heat.
3. Add the mushrooms and garlic, and cook for 2-4 minutes, followed by the zucchini, peas and asparagus. Stir and cook for 2 mins and then add the stock.
4. Wait for the stock to heat, then stir through the parsley and season with salt and pepper.
5. Season the boiling pasta water with salt and cook your pasta until your liking.
6. Drain the pasta and return to the pot. While hot, stir through the egg yolk, followed by your veggie sauce. Mix well and then divide among bowls.
7. Sprinkle with parmesan and serve.