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Spring Green Spaghetti Carbonara

Ingredients:

12 oz. Spaghetti
1/2 lb snowpeas, julienned lengthwise
1 cup frozen peas
12-14 thin asparagus, cleaned and sliced in 2 inch pieces
2 tablespoons good olive oil
8 oz. small-diced pancetta
1/2 cup heavy cream
2 extra large eggs
2 extra large egg yolks
3/4 cup of freshly grated Italian Parm cheese
5 scallions sliced diagonally
1/4 cup of minced fresh chives
Zest and juice of 1 lemon

We're making the spaghetti and the sauce at the same time. Bring a large pot of water to a boil with a generous amount of salt. When it starts to boil, add the pasta and cook for 8 minutes. Reserve a cup of pasta water and then add the peas, snow peas and asparagus. Cook for another 2 minutes.

Meanwhile, heat oil in a medium pan and add the pancetta. Cook this for about 8 minutes and then transfer to a paper towel.

While the pancetta cooks fill a bowl with the hottest tap water and set aside to heat the bowl. Just before you drain the pasta, empty the bowl and add the cream, eggs, egg yolks and 1/4 of the pasta water and then whisk.

Now add the hot pasta and vegetables to the egg mixture and toss with tongs till the pasta absorbs the sauce.

Now add the remaining pasta water if necessary to keep the sauce creamy. Add the cheese, scallions, chives, lemon zest and juice. A good crack of black pepper and salt to taste and mix it up one more time.