



Primavera Carbonara

Makes: 4 Servings

Prep Time: 5 minutes Cook Time: 27 minutes

Total Time: 32 minutes

- 6 slices bacon, cut into 1" pieces
- 1 zucchini, cut into half moons
- 1/2 red onion, thinly sliced
- 4 ounces baby bella mushrooms, sliced
- 3/4 pound spaghetti, cooked according to package directions
- 5 egg yolks
- 1 cup heavy cream
- 1/2 cup freshly grated Parmesan, plus more for serving
- Kosher salt
- Freshly ground black pepper

In a large skillet, over medium heat, cook bacon until crispy, 10 minutes. Remove bacon from skillet, reserving the bacon grease. Over medium heat using the same skillet with the reserved bacon grease, cook zucchini, onions, and mushrooms until soft, 7 minutes. Turn off heat and add cooked spaghetti and cooked bacon.

In a medium bowl, whisk together egg yolks, heavy cream, and Parmesan. Pour over spaghetti while it is still hot and toss to combine. Season with salt and pepper. Serve with more Parmesan.

Recipe from Delish.com