



Asparagus Carbonara

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

- 4 ounces pancetta, cut into small dice
- 1 pound thin asparagus, trimmed and cut crosswise into 2-inch pieces
- 2 large egg yolks, lightly beaten
- 1/2 tbsp unsalted butter
- 3 tbsp finely grated Parmigiano-Reggiano
- Fine sea salt
- 1/4 tsp freshly ground black pepper

Instructions

Heat a large skillet over moderately high heat. Add the pancetta and cook, stirring occasionally, until crisp, 3 to 5 minutes. Drain off the excess fat, leaving just enough to coat the skillet.

Add the asparagus and 2 tablespoons of water and cook over moderately high heat until the asparagus is crisp-tender, 2 to 4 minutes. Remove the skillet from the heat and immediately add the egg yolks and butter to the skillet. Cook, tossing, until the butter is melted. Toss in the Parmigiano-Reggiano and season with salt and the pepper.

Transfer to a bowl and serve right away.

Recipe by Food & Wine