

# Springtime Spaghetti Carbonara

By Tara Parker-Pope | Time: **20 minutes** | Yield: **4 to 6 servings**

---

## INGREDIENTS

**3 slices bacon, cut into 1/4-inch pieces**  
**½ pound English peas, shelled (about 1 cup), or 1/2 cup frozen peas**  
**1 pound spaghetti**  
**4 ounces asparagus, sliced diagonally 1/8-inch thick (1 cup)**  
**10 fresh basil leaves, sliced thin**  
**5 eggs, whisked, at room temperature**  
**2 tablespoons whole milk**  
**½ cup freshly grated Parmesan cheese, plus extra for garnish (2 ounces)**  
**Kosher salt and freshly ground black pepper**

## PREPARATION

### Step 1

Heat a sauté pan over medium heat and add the bacon, cooking for about 5 minutes, until crispy. Transfer the cooked bacon with a slotted spoon to a paper towel and set aside. Return the pan with the rendered fat to the stove top for future use.

### Step 2

Bring a pot of salted water to a boil. Drop the peas into the water and cook them for 5 minutes. Transfer them to a strainer with a slotted spoon or a spider basket. Add the pasta to the boiling water and cook for 10 minutes, or until al dente.

### Step 3

While the pasta cooks, heat the bacon fat in the sauté pan over medium heat. Add the peas and asparagus, and sauté for about 5 minutes. Remove from the heat, stir in the basil, and set aside.

### Step 4

Whisk together the eggs and milk. Have the egg mixture, vegetables and bacon ready to toss with very hot pasta.

### Step 5

Quickly drain the pasta and transfer immediately to a large serving bowl. Pour the eggs and cheese on top of the pasta, and toss vigorously to coat the strands and gently cook the eggs, forming a creamy sauce. Add the vegetables and bacon, and continue tossing to incorporate them. Season with salt and pepper to taste.

### Step 6

Portion the spaghetti on plates and ladle any sauce left in the bowl over each serving. Grate additional cheese on top if you like.

---

## PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

---

Adapted from “Almost Meatless: Recipes That Are Better for Your Health and the Planet,” by Joy Manning and Tara Mataraza Desmond (Ten Speed Press)