

Ham and Zucchini Carbonara

Makes 6 Servings

Ingredients

- 1 pound (16 ounces) dry spaghetti
- 1 cup grated Parmesan
- 4 large eggs
- 1/4 teaspoon pepper
- 2 teaspoons olive oil
- 4 ounces sliced deli ham, chopped
- 1 medium zucchini, cut it 1/4-inch-thick half moons
- 1 cup frozen peas

Directions

1. In a large pot of salted boiling water, cook spaghetti according to package directions. Keep 1/4 cup pasta water; drain.
2. Whisk Parmesan, eggs and pepper together in medium bowl.
3. Heat oil in large pan over medium-high heat. Add ham and cook, stirring from time to time until lightly browned, about 2 to 3 minutes. Stir in zucchini and cook until soft, about 3 minutes. Add spaghetti and saved pasta water.
4. Quickly stir in egg mixture and peas until well coated. Top with Parmesan and serve.



Recipe from: Feeding Pennsylvania and PA Eats