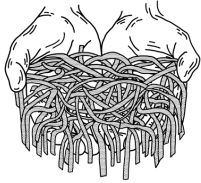


Real Pasta



# Fool Proof Carbonara

Recipe from  
Real Pasta

Try this fool-proof twist on a classic Italian dish by Real Pasta!

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

## Method

- Bring a large pot of water to the boil. Heat a splash of olive oil in a large frying pan (Large enough to hold the entire meal)
- Gently sweat the onions, you don't really want them to colour, this way they will be nice and sweet.
- Add in the capsicum, asparagus and garlic, continue cooking until slightly softened.
- While the veges are gently cooking, cook the pasta in the boiling water for 3 mins. Once veges are tender, add the pasta
- In a small bowl, whisk up the eggs with a fork, add cream and about 1/4C parmesan, mix well.
- Remove the frying pan from the heat, leave for a minute or two and then add the egg mix. Gently stir the pasta around, continue mixing until each strand has been coated and it is looking gorgeous and silky.
- Season well with plenty of salt and pepper. Serve with a generous grating of parmesan on top.

## Ingredients

- 1 pkt of your fav "Real Pasta"
- 2 whole free range eggs
- 1 medium onion, finely sliced
- 1/4 Cup cream
- At least 2 cloves of garlic, finely chopped
- 1/2 a large yellow capsicum, sliced
- 1 bunch of asparagus
- Lots of parmesan



"Make this a non-veg meal by adding some bacon in when cooking the vege. Or cook some chicken, spicy Sausage or Chorizo in a separate pan, add to the vege pan once cooked.

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