

Asparagus Carbonara

Ingredients

2 Eggs
2/3 c Parmesan Cheese (grated)
3/4 lb Spaghetti
1 Asparagus (bunch, halved lengthwise and cut crosswise into 2-inch pieces)
2 T Olive Oil
5 Bacon Slices (coarsely chopped)
3 clv Garlic (finely chopped)
1/4 c White Wine
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. In a large bowl, beat together the eggs and cheese. In a large pot of boiling water cook the pasta until al dente, adding the asparagus during the last minute of cooking. Drain, reserving 1/2 cup of the cooking water. Add the hot pasta and asparagus to the egg mixture; toss to coat.

2. Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the bacon and cook until crisp; stir in the garlic. Add the wine and cook until slightly reduced, about 1 minute. Stir the bacon mixture into the pasta, adding enough of the reserved pasta water to moisten; season with salt and pepper.