

Spaghetti Carbonara

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5:01 PM

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8 ounces dried spaghetti
3 ounces pancetta or bacon, diced
¼ cup finely chopped shallots
3 large eggs, lightly beaten
1 medium zucchini, cut into ribbons
½ cup grated Parmigiano Reggiano cheese
¼ cup half-and-half
1 tsp salt
Coarsely ground black pepper

1. Cook spaghetti according to package directions. Drain, reserving 1 cup of the cooking water.
2. Heat a large, deep skillet over medium-high heat. Add pancetta; sauté until almost crisp. Add shallots; sauté until shallots are golden and pancetta is crisp but not burned.
3. Add pasta to skillet; toss, cooking over medium heat. Add eggs; stir vigorously, scraping pan to loosen cooked egg. Add zucchini; toss well. Add cheese; toss. Stir in half-and-half, salt and pepper. Cook over medium heat until thoroughly heated, adding some reserved pasta cooking water if the mixture seems too dry. Serves 6.

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