

**Product Spotlight:**
Basil

Got leftover basil? Finely chop the leaves, freeze in olive oil in an ice-cube tray, then add to veggies in the pan or toss into your next roast.



Spring Vegetable Spaghetti Carbonara

with Crispy Zucchini

Creamy egg and parmesan cheese spaghetti carbonara, served with sautéed spring vegetables, hazelnuts, crispy zucchini and fresh basil.



30 minutes



2 servings



Vegetarian

Switch it up!

Switch the carbonara for pesto! Blend basil, hazelnut, lemon zest and juice and 1/2 packet parmesan cheese. Toss through spaghetti and serve with boiled, poached or fried egg on top.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	28g	58g

FROM YOUR BOX

LONG PASTA	1 packet
ZUCCHINI	1
ASPARAGUS	1 bunch
LEMON	1
GARLIC CLOVE	1
FREE-RANGE EGGS	6-pack
PARMESAN CHEESE	1 packet
HAZELNUTS	20g
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

If you have a mandolin, you can use it to thinly slice the zucchini before cutting into strips.

Use 3 whole eggs, or 2 whole eggs and 4 yolks for a richer carbonara. Leftover whites can be chilled for meringue or added to pet food.

Add cooking liquid 1/2 cup at a time, tossing in between to see if the pasta and egg mix loosen enough.

No gluten option – pasta is replaced with GF pasta. Cook according to packet instructions or until al dente.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Reserve **1 1/2 cups cooking liquid**. Drain **pasta** (see step 5).



2. PREPARE THE INGREDIENTS

Slice **zucchini** into discs, stack and cut into strips. Trim **snow peas**, halve **asparagus**, zest **lemon** and crush **garlic**.

Crack **3 eggs** into a bowl, add **1/2 packet parmesan**, **salt** and **pepper**, then whisk.



3. CRISP THE ZUCCHINI

Heat a large frypan over medium-high heat with **3 tbsp oil**. Once hot, add **zucchini strips** and cook 3–5 minutes until golden and crispy. Remove to a plate lined with paper towel, season with **salt** and **pepper**. Keep pan over heat for step 4.



4. COOK THE VEGETABLES

Add **garlic**, **asparagus** and **lemon zest** to pan. Cook for 2–4 minutes until **vegetables** are tender. Season to taste with **salt and pepper**.



5. TOSS THE PASTA

Add **1/2 cup cooking liquid** to saucepan then add **drained pasta**. Add **egg mix** and **1/2–1 cup cooking liquid** (see notes). Toss continuously until **pasta** is well coated. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Roughly chop **hazelnuts** and **basil leaves**. Cut **lemon** into wedges.

Divide pasta among bowls, top with **vegetables**, and garnish with **crispy zucchini**, **hazelnuts**, and **basil**. Serve with **lemon wedges** and extra **parmesan**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

