

QUICK

Carbonara ... with added greens

This was one of the first things I learned to make when I was a single dad and cooking for my Harry. I've always loved it and I still make it now – often adding some extra veg to make it a bit healthier. There are lots of stories about how this dish came about, but one of the most likely is that it was invented when the American soldiers were in Rome during the war and missing their bacon and egg breakfasts!

Serves 4

500g spaghetti or linguine
200g peas (fresh or frozen)
100g rocket or spinach
1 tbsp olive oil
150g pancetta or bacon, diced
4 eggs
100g Parmesan, finely grated,
plus extra to serve
salt and black pepper

1. First bring a large saucepan of water to the boil and add 2 teaspoons of salt. Add the pasta and cook until just al dente – cooked but still with a little bite to it. When it is almost ready (after 10 minutes, test every minute), add the peas and the rocket or spinach, just to heat through and wilt down.
2. While the pasta is cooking, heat the olive oil in a frying pan and fry the pancetta or bacon until crisp. Beat the eggs and Parmesan together in a bowl.
3. Drain the pasta, reserving a couple of ladlefuls of the cooking liquid. Tip the pasta back into the saucepan and leave for a minute to let the steam subside.
4. Pour in the egg and cheese mixture and stir to combine. If the mixture looks as though it is curdling as it cooks in the heat of the pasta, add 75–100ml of the cooking liquid and keep tossing the pasta until the sauce looks smooth.
5. Stir in the bacon or pancetta and serve immediately with plenty of black pepper and more Parmesan grated over the top.



Recipe from *Joe's Kitchen*
by Joe Swash

