



Asparagus & Pesto Carbonara

Serves 4

Ingredients

350g spaghetti
3tbsp olive oil
225g asparagus tips, trimmed and halved
25g pine nuts
1 garlic clove, crushed
3tbsp chopped basil
4 medium eggs
150ml single cream
50g parmesan – style cheese, grated

Method

Cook the spaghetti in a large pan of boiling water according to the pack instructions. Drain, then return to the pan.

Meanwhile, heat the oil in a frying pan, add the asparagus and pine nuts, then cook for 2 minutes until the nuts are golden. Add 3 tbsp water, cover, then cook for 3-4 minutes. Add the garlic and basil, then cook for a further minute.

Beat the eggs and cream, then season. Stir into the pasta with the asparagus and cooking juices. Heat for one minute then serve, sprinkled with cheese.