

## **Zucchini Carbonara Spaghetti**

As we speak, my Italian variety of zucchini's are blooming! If you can find them in your local Farmer's Market, you should try them in this recipe (they have light green, speckled skin and have ridges all around. I find them to be much nicer than the usual green ones but use what is available!

Makes 4 – 6 Servings

5 Tbsp. EVO  
2 oz. pancetta or guanciale, cut into ¼" dice  
1 garlic clove, peeled  
1 lb. medium zucchini, trimmed, cut into ¼" thick rounds  
¼ tsp. chili flakes, or to taste  
2 large eggs, room temperature  
¾ cup freshly grated Parmigiano Reggiano cheese  
12 oz. spaghetti  
6 large fresh basil leaves, torn into pieces, divided

Fill a large pot with water and bring to a boil. Meanwhile, heat EVO in heavy, large skillet over medium heat & place a large serving bowl in a 180 F oven to warm. Add garlic & sauté until pale golden, about 1 minute. Add zucchini & sauté until beginning to colour, about 15 minutes; adding the chili flakes to the pan a minute or so before the zucchini is ready. Remove from heat; discard garlic.

Meanwhile, whisk eggs & Parmigiano in a large bowl to blend. Add 1 Tbsp. or so of salt to the boiling water; cook spaghetti until just tender but still firm to the bite, stirring occasionally. Drain spaghetti; add to the egg mixture & toss to coat (heat from the spaghetti will cook the eggs).

Add zucchini mixture & half of the basil to spaghetti; stir gently to blend. Season to taste with salt & pepper; place the spaghetti in the serving bowl & sprinkle with remaining basil & serve immediately.