



VEGETABLE CARBONARA

A healthy alternative to an Italian classic!



NORMAL



20 MINS



15 MINS



4

Ingredients

- 3 tbsp extra virgin olive oil
- 1 cup sliced swiss brown mushrooms
- 4 garlic cloves, grated
- 2 zucchini/yellow squash, thinly sliced
- 1 bunch asparagus, halved and chopped
- 1/2 cup fresh or frozen peas
- 1/2 cup Campbell's Vegetable Stock
- 2 egg yolks
- 1/4 cup fresh parsley, chopped
- 1/4 cup grated parmesan
- 250g Vetta Pasta (of your choice)

Instructions

1. Bring a large pot of water for the pasta to boil over a medium high heat. While waiting, prepare your pasta sauce and veggies.
2. Heat the olive oil in a pan over a medium heat.
3. Add the mushrooms and garlic, and cook for 2-4 minutes, followed by the zucchini, peas and asparagus. Stir and cook for 2 mins and then add the stock.
4. Wait for the stock to heat, then stir through the parsley and season with salt and pepper.
5. Season the boiling pasta water with salt and cook your pasta until your liking.
6. Drain the pasta and return to the pot. While hot, stir through the egg yolk, followed by your veggie sauce. Mix well and then divide among bowls.
7. Sprinkle with parmesan and serve.