



Easter Carbonara

Servings: 4 | **Prep Time:** 10 min | **Cook Time:** 20 min | **Total Time:** 30 min

Ingredients:

- 12 oz **spaghetti** or pasta of choice
 - 1 tbsp **olive oil** or **butter**
 - 1 cup **diced cooked ham** (leftover Easter ham works great!)
 - $\frac{3}{4}$ cup **frozen peas**, thawed
 - 2 **large eggs**
 - $\frac{1}{2}$ cup **grated Parmesan cheese**
 - $\frac{1}{4}$ cup **heavy cream** (optional for extra richness)
 - 2 cloves **garlic**, minced
 - **Salt & black pepper**, to taste
 - Fresh parsley & more Parmesan, for garnish
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Instructions:

1. **Cook Pasta**

Bring a large pot of salted water to a boil. Cook pasta according to package instructions until al dente. Reserve 1 cup of pasta water before draining.

2. **Prepare Sauce**

In a small bowl, whisk together eggs, Parmesan, and heavy cream (if using). Set aside.



3. **Sauté Ham & Peas**

In a large skillet over medium heat, add olive oil or butter. Sauté garlic until fragrant (about 1 min), then add diced ham and cook until lightly browned. Stir in peas and warm through.

4. **Combine Pasta & Sauce**

Add drained pasta to the skillet with ham and peas. Remove from heat. Quickly pour in the egg-cheese mixture, tossing constantly to create a creamy sauce (add reserved pasta water a bit at a time if needed to loosen).

5. **Season & Serve**

Season with salt and pepper to taste. Top with extra Parmesan and fresh parsley. Serve immediately!
