

Local Zucchini Carbonara

10 oz. spaghetti
6 strips bacon, cut into 1/2" pieces
1 medium sweet onion, diced
1 large zucchini, sliced into thin ribbons
2-3 cloves garlic, sliced
sea salt and black pepper to taste
2 eggs
Parmesan for grating
chopped fresh parsley to taste

Method: Bring a large pot of salted water to a boil. Add the pasta and cook until al dente (usually about 30 seconds to a minute less than the package instructions recommend). While the pasta cooks, heat a large sauté pan over medium heat. Add the bacon and cook until crispy, about 5 minutes. Transfer the bacon to a plate lined with paper towels. Discard all but a thin film of the fat from the pan. Add the onion, zucchini, and garlic and cook for 5 to 7 minutes, until soft and lightly browned. Stir back in the bacon and season with a bit of salt and plenty of coarse black pepper. Drain the pasta, using a coffee cup to save a few ounces of the cooking water. Add the pasta directly to the sauté pan and toss to coat. Stir in enough of the pasta water so that a thin layer of moisture clings to the noodles. Remove from the heat and crack the two eggs directly into the pasta, using tongs or two forks to toss for even distribution. Divide the pasta among four warm bowls or plates and top with grated cheese and parsley.