

Pasta Carbonara with Peas

Pasta Carbonara with Peas



Adapted From Short and Simple-Little People Big World

Serves 6-8

6 Servings: 529 calories/16 points

8 servings: 397 calories/12 WW Points

- 1 cup bread crumbs
- 1/2 cup chopped, roasted walnuts
- 1 pound linguine or spaghetti
- 1 Tbsp olive oil
- 6 slices bacon
- 1 tsp minced garlic
- 2 tsp lemon zest
- 1 cup frozen peas
- 2 eggs
- 1/4 cup half and half
- 1/2 cup shredded parmesan cheese
- 2 Tbsp fresh parsley
- salt and pepper

1. In a medium saute pan, toast bread crumbs until lightly brown and crunchy
2. In a medium saute pan or in the oven, toast walnuts until browned.

3. In a large pot, boil water and cook pasta as directed. Once it is done to your liking, drain and return to pot, drizzle with a little olive oil and a dash of salt. Toss and set aside.
4. In a medium saute pan, cook bacon until crisp. Remove and drain on paper towels. Once cool, crumble bacon into a dish and set aside.
5. In a large saucepan, combine pasta, bacon, garlic, lemon zest and peas and heat over medium.
6. Whisk eggs and half and half into the pasta mixture. Keep on medium and toss to combine, then add Parmesan cheese. Toss again on medium until pasta is completely coated and sauce is combined.
7. Place in a large serving bowl and top with toasted bread crumbs, walnuts and parsley.

Main Course
pasta