

Quick & Easy

THE COSTCO WAY

Prime Time Roasted Asparagus Spaghetti Carbonara

Makes 3 to 4 servings

Ingredients:

1 lb Prime Time Asparagus spears
2 tsp olive oil
6 slices prosciutto, divided
2 tsp kosher salt
8 oz spaghetti (half of a 1 lb box)
4 egg yolks
1 tsp lemon juice
1 cup reserved pasta water
½ cup Parmesan, grated

Instructions:

Preheat oven to 425 F. Trim off the bottom inch of the asparagus and discard. Cut the asparagus into 2-inch pieces. Place on a baking sheet. Drizzle with olive oil. Toss to coat. Roast for 15 to 20 minutes. In a large skillet over medium, add prosciutto. Cook for 5 to 6 minutes, flipping halfway until crispy. Transfer to a plate to slightly cool. Cut into small pieces. In a large pot add 5 to 6 quarts of water. Bring to a boil over high. Add kosher salt and spaghetti to the boiling water. Boil for 8 to 9 minutes, stirring occasionally. Reserve at least 1 cup of the pasta water. Drain pasta.

In a small bowl, whisk the egg yolks and lemon juice together. Slowly pour ½ cup hot reserved pasta water into the egg mixture. Whisk quickly to combine. Make sure to continue whisking until a nice smooth sauce begins to form. Add the cheese to the mixture. Add the spaghetti to the skillet the prosciutto was cooked in. Slowly add the egg mixture to the spaghetti. Immediately start tossing to coat. Turn the heat on low. If more sauce is needed, add a little bit of the pasta water to reach the desired amount. Continue to toss as the skillet heats up. The sauce will start to thicken. Once you have reached a good consistency, remove from heat. Add in the asparagus and prosciutto. Toss to combine. Serve immediately with a garnish of Parmesan.

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