

Zucchini Bread Recipes

Tortellini Carbonara – Ready In 30 Minutes

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450 g) cheese-filled tortellini (fresh or frozen)
- [ ] 4 oz (115 g) pancetta or turkey ham, diced
- [ ] 2 large eggs
- [ ] 1 cup (90 g) grated Parmesan cheese
- [ ] 1/2 tsp freshly ground black pepper
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp olive oil

Optional Garnish

- [ ] Extra grated Parmesan
- [ ] A pinch of chopped parsley

Instructions

1. Bring a large pot of salted water to a gentle boil; add the tortellini and cook until al dente, about 3-4 minutes for fresh, following package directions.



2. Meanwhile, in a large skillet, heat olive oil over medium heat and add the pancetta or turkey ham. Cook, stirring occasionally, until crisp and golden, about 4-5 minutes.



3. In a bowl, whisk together eggs, grated Parmesan, black pepper, and lemon zest until smooth; set aside.



4. Reserve 1 cup of the hot pasta water, then drain the tortellini. Add the hot tortellini to the skillet with the crisped pancetta; toss to coat in the rendered fat.



5 Remove the skillet from the heat. Quickly pour the egg-cheese mixture over the pasta, stirring constantly. The residual heat will gently thicken the sauce without scrambling the eggs. Add pasta water a little at a time until the sauce reaches a silky, clingy consistency.



6 Taste and adjust seasoning with more pepper if needed. Serve immediately, sprinkled with extra Parmesan and a touch of parsley if desired.



Nutrition per serving

420 kcal	20 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work swiftly once the eggs contact the hot pasta to keep the sauce creamy.
- If the sauce looks too thick, thin it with a splash of reserved pasta water.
- For extra depth, add a tiny pinch of nutmeg to the cheese mixture.