Veggie Carbonara with Peas and Spinach

INGREDIENTS

400 g linguini

4 large free range egg

½ cup ricotta cheese

1 cup frozen peas

Zest of 1 lemon

1 large handful spinach or silverbeet

¼ cup chopped herbs

Pinch of pepper

METHOD

1. Cook linguini according to packet instructions

2. Meanwhile, crack the eggs into a small bowl and beat with a fork. Season with black pepper, stir in the ricotta and lemon zest.

3. When the pasta is almost cooked, add the peas and cook for another 3 minutes.

6. Drain pasta into a colander, pour pasta back into saucepan immediately.

7. While pasta is still warm, add egg mixture, herbs and spinach and stir until pasta is well coated.