Lemon-Scented Carbonara

*(courtesy of Rachael Ray’s Show – April 2011 – posted on* [*www.rachaelraymag.com*](http://www.rachaelraymag.com)*, 6/11)*

Makes approx. 4 servings

**Ingredients:**

Salt & Pepper to taste

1 lb. egg tagliatelle pasta (or fettucini, egg noodles, etc.)

3 tbsp. extra virgin olive oil

1/3 lb. pancetta, finely chopped

1 bunch thin scallions, finely chopped, whites and green separated

1 small fresno chile pepper, seeded and finely chopped

6 cloved garlic, finely chopped

1 large ripe lemon

1 tbsp. chopped fresh thyme

¾-1 cup dry white wine (we use cooking wine in school!)

3 large egg yolks

Handful flat leaf parsley, very finely chopped

2 generous handfuls freshly grated parmigiano-reggiano cheese

2 generous handfuls freshly grated pecorino-romano cheese

Shredded basil and diced yellow tomatoes, for garnish (optional)

**Directions:**

1. Bring a large pot of water to boil, salt it, add pasta and cook al dente (time varies based on pasta type). Drain, reserving about ¾ cup pasta cooking water.
2. While pasta cooks, in a large skillet, heat the olive oil over medium heat. Add pancetta, season with black pepper and cook until lightly browned. Stir in the scallion whites, chile pepper and garlic. Zest the lemon over the pan, stir in the thyme and cook for 3 mins. Add the wine and cook until reduced by half, 1-2 mins. Turn the heat to low.
3. In a medium bowl, beat the reserved pasta cooking water with the egg yolks to temper them. Add the juice of the lemon, the parsley and scallion greens to the skillet.
4. Add the pasta to the skillet, turn off the heat and pour in the tempered eggs. Sprinkle in a small handful of each of the cheeses and toss vigorously for 1 minute until the sauce coats the pasta and is thick and shiny. Serve in shallow bowls with a little extra cheese and basil/tomato on top (optional).