

Linguine Carbonara



Ingredients:

- ½ cup ASOYIA **ULTRA** LOW LIN SOYBEAN OIL
- 1 tablespoon butter
- 1 medium sweet onion, minced
- 4 ounces prosciutto, cut into match stick size pieces
- 3 large egg yolks, room temperature
- ½ cup heavy cream, room temperature
- ½ cup grated Parmigiano Reggiano cheese, room temperature
- 1 pound linguine
- Fresh ground black pepper to taste

Holidays are a busy time! Whether its unexpected guests or a late meals after shopping! No problem. This simple no fuss, quick to prepare meal is elegant and easy – add a salad with ASOYIA Vinaigrette and some crispy bread and voila Perfect for last minute needs!

Print, trim, and fold on dotted line.

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If you want to add a little texture and color, toss a handful of frozen peas into the hot onion and prosciutto mixture 2-3 minutes before you remove them from the heat to set aside. Do not overcook the peas; you want them firm and green.

shredded or grated Parmigiano cheese can be added as desired.

1. Heat ASOYIA and butter in a large sauté pan over medium heat.
2. Add the minced onion and prosciutto and sauté slowly until onions caramelize lightly and prosciutto crisps on the edges.
3. Remove from heat and set aside.
4. In a bowl, whisk the egg yolks, cream and cheese.
5. Boil salted water and cook pasta until al dente. Drain and return to the cooking pot.
6. Add the cooked onion and prosciutto to the pot of pasta, and stir gently and quickly to distribute.
7. Remove the pot from the heat.
8. Quickly add the yolk, cream, cheese mixture to the pasta and gently blend and toss with pasta until fully coated.
9. Season with freshly ground pepper and serve immediately. Additional

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