



Creamy Carbonara

with Bacon & Roasted Broccolini

20-30min

2 Servings

We've never met a bowl of creamy carbonara that we didn't immediately fall in love with. This one had us at "bacon" and we're sure it'll have you swooning, too. The rich but not too rich, sauce is made with lemon, Parmesan, and egg yolk. Crispy bacon and sage bits are dotted throughout. Be sure to have your serving plates at the ready—the delicate sauce is cooked only briefly before it's time to serve.

What we send

- garlic (use 2 large cloves)
- 1 lemon
- 4 oz thick-cut bacon
- 2 (3/4 oz) pieces Parmesan ⁷
- 1/4 oz fresh sage
- 1 bunch broccolini
- 1/2 lb spaghetti ¹

What you need

- kosher salt & ground pepper
- olive oil
- large egg ³

Tools

- large pot
- microplane or grater
- rimmed baking sheet
- colander
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 39g, Carbs 100g, Proteins 53g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center position. Bring a large pot of **salted water** to a boil. Peel and thinly slice **2 large garlic cloves**. Finely grate **1/2 teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl. Cut **bacon** crosswise into 1/2-inch wide pieces. Finely grate **all of the Parmesan**. Pick **sage leaves** from stems, discarding stems.



2. Roast broccolini

Trim and discard ends from **broccolini**; transfer to a rimmed baking sheet, and toss with **1 tablespoon oil, 1/4 teaspoon salt, and a few grinds pepper**. Roast in oven until lightly charred and crisp-tender, 18-20 minutes.



3. Cook pasta

Add **spaghetti** to boiling water and cook, stirring often to prevent noodles from sticking, until barely al dente, 5-7 minutes. Reserve **1 cup pasta cooking water**, then drain pasta.



4. Prep sauce

Separate **1 large egg**: Set a slotted spoon over a bowl, and crack the egg over it, allowing the white to drain away. Transfer the **yolk** to a medium bowl (save egg white for own use), and whisk **lemon juice and zest** and **1/2 teaspoon each salt and pepper** into yolk until well combined.



5. Cook sage & bacon

Cook **bacon** in a medium skillet over medium-high until crisp, 5-6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate, leaving fat behind. Add **sage leaves, chopped garlic, and 1 tablespoon oil** to bacon fat in skillet and cook until sage is crisp, 1-2 minutes. Transfer from skillet and to the plate, leaving fat in skillet. Sprinkle with **salt**.



6. Finish pasta & serve

Add **pasta** and **1/4 cup pasta water** to skillet. Cook, tossing, until water is absorbed. Off heat, combine **lemon-egg yolk** with **3/4 cups pasta water**; add to skillet along with **Parmesan**, stirring, until **sauce** coats **pasta**. Cook over low heat, stirring, 30 seconds. Add **bacon, sage, and garlic**; season with **salt and pepper**. Serve topped with **broccolini**. Enjoy!