



Upgrade to Double Broccoli

Spaghetti Carbonara



20-30min



2 Servings

| This version of the recipe is customized with double the broccoli.

What we send

- 1 lemon
- 4 oz pkg thick-cut bacon
- 2 (¾ oz) Parmesan ⁷
- ¼ oz fresh sage
- 6 oz spaghetti ¹
- 2 (½ lb) broccoli

What you need

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

Tools

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

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 890kcal, Fat 44g, Carbs 76g, Protein 46g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Bring a large pot of **salted water** to a boil. Thinly slice **2 large garlic cloves**. Finely grate **½ teaspoon lemon zest** and squeeze **1 tablespoon juice** into a medium bowl. Cut **bacon** crosswise into ½-inch wide pieces. Finely grate **all of the Parmesan**. Pick **sage leaves** from stems, discarding stems.



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 (save egg white for own use). Add **egg yolk** and **½ teaspoon each of salt and pepper** to bowl with **lemon juice and zest**, whisking to combine.



2. Roast broccoli

Cut broccoli into 1-inch florets, if necessary; transfer to a rimmed baking sheet, and toss with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center oven rack until lightly charred and crisp-tender, 18-20 minutes.



5. Cook sage & bacon

Place **bacon** in a medium skillet over medium-high heat; cook until crisp, 5-6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate, leaving fat behind. Add **sage leaves**, **sliced garlic**, and **1 tablespoon oil** to same skillet; cook until sage is crisp, 1-2 minutes. Use a slotted spoon to transfer to plate with bacon, leaving **fat** in skillet. Sprinkle with **salt**.



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 cooking water**, then drain pasta.



6. Finish pasta & serve

Add **pasta** and **¼ cup cooking water** to skillet. Cook, tossing, until **water** is absorbed. Off heat, combine **lemon-egg yolk** with **¾ cup cooking 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 **broccoli**. Enjoy!