



## Gochujang Bacon Carbonara

& Sesame-Spinach & Apple Salad



30min



2 Servings

Discover a whole new approach to gochujang with this inventive carbonara dish. Eggs combine with grated Parmesan and gochujang for a creamy, spicy sauce to complement the savory bacon bits and tender spaghetti. Our favorite sesame dressing and crisp slices of apple and radish add elegance to a simple spinach salad, the perfect side dish to a decadent plate of pasta.



## What we send

- 2 scallions
- ¾ oz Parmesan <sup>7</sup>
- 1 radish
- 1 apple
- 4 oz pkg thick-cut bacon
- 1 oz gochujang <sup>6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- 6 oz spaghetti <sup>1</sup>
- 5 oz baby spinach
- 2oz sesame dressing <sup>1,6,11</sup>

## What you need

- kosher salt & ground pepper
- 2 large eggs <sup>3</sup>

## Tools

- large pot
- medium skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 33g, Carbs 98g, Protein 43g



### 1. Prep ingredients

Bring a large pot of **water** to a boil (do not add salt). Trim **scallions**; thinly slice; keeping dark green separate. Finely grate **all of the Parmesan**. Thinly slice **radish**. Quarter **apple**; discard core. Cut each quarter into ¼-inch thick slices, then cut slices into matchsticks. Cut **bacon** into ½-inch pieces.



### 4. Finish pasta

Whisking constantly, slowly add **¼ cup of the reserved cooking water** to bowl with **egg mixture** until combined (mixture will be watery, that's OK).

Add **pasta** to skillet with **bacon**; heat over medium-low. Stirring, add **egg mixture**. Cook, stirring constantly, until sauce thickens and coats pasta, 1-2 minutes. Thin out with **reserved pasta water**, 1 tablespoon at a time, if needed.



### 2. Mix sauce

In a medium bowl, whisk together **gochujang**, **1½ teaspoons tamari**, **1 large egg**, **1 large egg yolk**, **all but 1 tablespoon of the grated Parmesan**, and **½ teaspoon coarsely ground black pepper**.



### 5. Toss salad; serve

Stir **scallion whites and light greens** into **pasta**; season to taste with **salt** and **pepper**. In a large bowl, toss **spinach**, **apples**, and **radishes** with desired amount of **sesame dressing**; season to taste with **salt** and **pepper**. Divide **gochujang bacon carbonara** between plates; sprinkle with **remaining Parmesan** and **scallion greens**. Serve with **salad**. Enjoy!



### 3. Cook pasta & bacon

Add **pasta** to boiling water. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **½ cup cooking water**, then drain pasta.

Meanwhile, place **bacon** in a medium skillet and set over medium-high heat. Cook bacon, stirring occasionally, until golden brown and crisp, about 5 minutes. Remove skillet from heat and set aside to cool slightly, 5 minutes.



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!