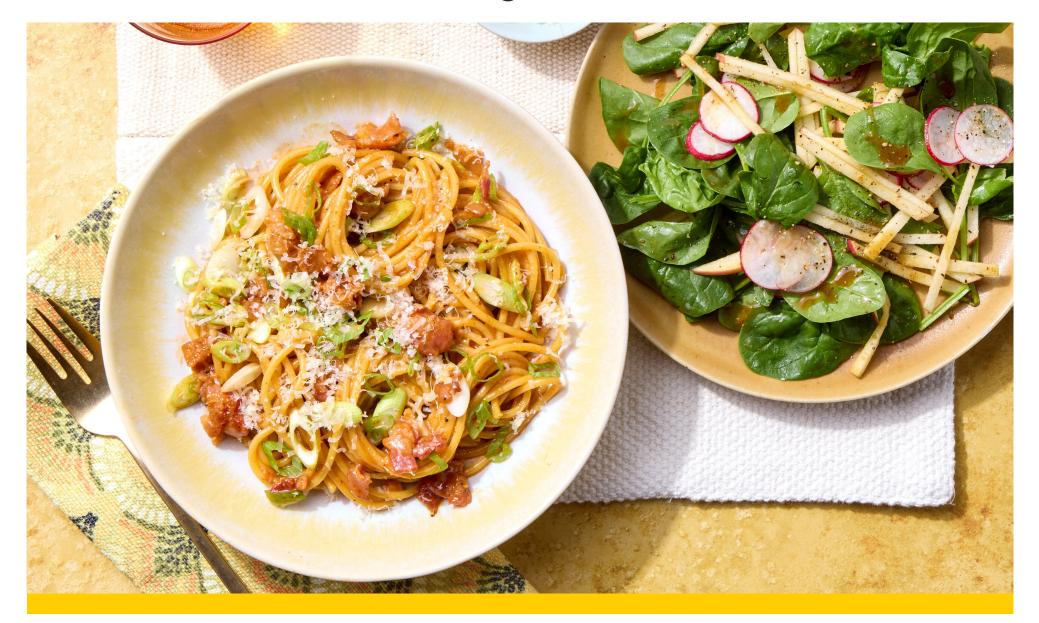
# MARLEY SPOON



# **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 7
- 1 radish
- 1 apple
- 4 oz pkg thick-cut bacon
- 1 oz gochujang <sup>6</sup>
- 1/2 oz tamari soy sauce 6
- 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 ½inch pieces.



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.



3. Cook pasta & bacon

Add **pasta** to boiling water. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve 1/2 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.



## 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.



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!



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