



## Gluten Free Pasta Carbonara

with Bacon & Roasted Broccoli



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

- 1 lemon
- 4 oz pkg thick-cut bacon
- 2 (¾ oz) Parmesan <sup>7</sup>
- ¼ oz fresh sage
- ½ lb broccoli
- 9 oz gluten free fettuccine <sup>3</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg <sup>3</sup>
- garlic

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 910kcal, Fat 47g, Carbs 73g, Protein 41g



### 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.



### 2. Roast broccoli

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



### 3. Cook pasta

Add **fettuccine** to pot with boiling **water** and cook according to packaging, stirring often to prevent sticking, until barely al dente. Reserve **1 cup 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 (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.



### 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**.



### 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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