

# DINNERLY



## Chinese Egg Noodle Carbonara with Bacon, Peas & Scallions



ca. 20min



2 Servings

Who knew that peas, bacon, and Parm could jive so well with Chinese egg noodles, scallions, and a pork ramen base? Not that oh-so-basic package of instant ramen in your pantry. Save it for another night, because instead you're getting the best of these Italian and Japanese flavors coming together on your plate in perfect harmony. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 4 oz pkg thick-cut bacon
- 1½ oz pork ramen base <sup>2,4</sup>
- 2½ oz peas
- 2 (2½ oz) Chinese egg noodles <sup>1,2</sup>
- ¾ oz Parmesan <sup>3</sup>

## WHAT YOU NEED

- 2 large eggs + 1 egg yolk <sup>1</sup>
- black pepper

## TOOLS

- 2 large saucepans
- microplane or grater

## ALLERGENS

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 640kcal, Fat 31g, Carbs 60g, Protein 34g

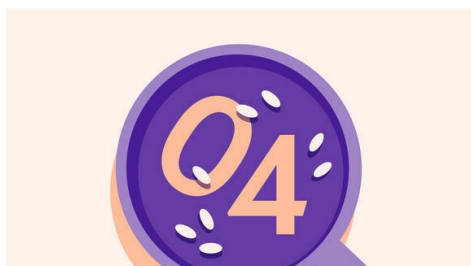


### 1. Prep ingredients

Bring a large saucepan of **water** to a boil over high heat.

Trim ends from **scallions** and thinly slice, keeping dark greens separate. Cut **bacon** into ½-inch pieces.

Into a small bowl, finely grate ¾ of the **Parmesan**, if necessary. Add **4 teaspoons ramen base**, **2 large eggs**, **1 egg yolk** (see step 6!), and ½ **teaspoon pepper**; whisk until combined. Set aside for step 4.



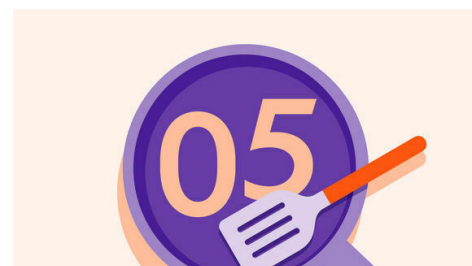
### 4. Add noodles to bacon

To saucepan with **bacon**, add **noodles**, **peas**, **scallion whites** and **light greens**, **1 cup of the cooking water**, and **egg mixture**. Immediately stir vigorously with tongs or chopsticks until sauce is smooth and creamy. If sauce is too thick, loosen with ¼ **cup of the remaining cooking water** at a time, as needed.



### 2. Cook bacon

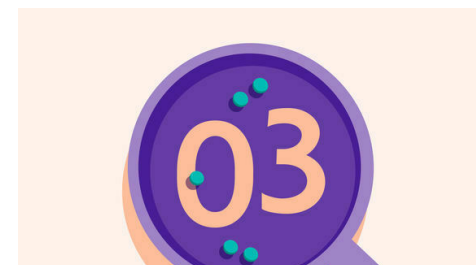
In a second large saucepan, add **bacon**. Cook over medium-high heat, stirring occasionally, until golden-brown and crisp, 5–7 minutes. Set aside off heat until step 4.



### 5. Finish & serve

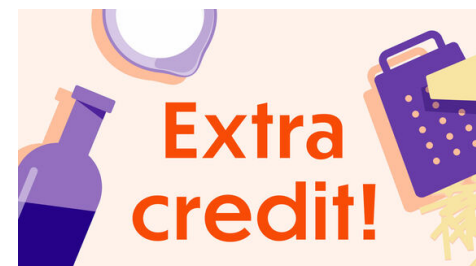
Divide **noodles**, **peas**, and **scallions** between bowls. Finely grate **remaining Parmesan** over top.

Serve **Chinese egg noodle carbonara** with **scallion dark greens** sprinkled over top. Enjoy!



### 3. Cook noodles & peas

Gently pull **ramen noodles** apart. Add to saucepan with boiling **water**; cook, stirring to prevent clumping, until almost al dente, about 3½ minutes. Add **peas**; cook until noodles are al dente and peas are tender, another 30 seconds. Reserve 1½ **cups cooking water**; drain noodles and peas.



### 6. Separate an egg!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the white or save it to make omelettes, meringue, or whatever you like!