



Chorizo Carbonara

with Lemony Green Beans & Fried Onions



30min



2 Servings

We're giving a classic carbonara some Spanish flair with the help of smoky chorizo. This deeply flavorful sausage is the star of this dish, with chorizo oil doubling as a mouthwatering addition to the pasta sauce, as well as a seasoned oil for drizzling over the final plate. We serve lemony green beans alongside, and finish the pasta with a dizzying array of garnishes—fried onions, grated Parmesan, and fresh parsley.

What we send

- ¾ oz Parmesan ⁷
- 1 lemon
- ½ lb pkg chorizo sausage
- 6 oz linguine ¹
- ½ lb green beans
- ¼ oz fresh parsley
- ½ oz fried onions ⁶

What you need

- kosher salt & ground pepper
- red wine vinegar
- 2 large eggs ³

Tools

- large saucepan
- microplane or grater
- medium skillet
- microwave

Cooking tip

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk. Save white for omelettes or a scramble!

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 16g, Carbs 76g, Protein 44g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**. Zest **half of the lemon** and cut remaining lemon into wedges.

In a medium bowl, whisk to combine **lemon zest, all but 2 tablespoons of the grated Parmesan, 2 teaspoons vinegar, 1 whole egg, and 1 egg yolk** (save white for own use).



4. Make sauce

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

Heat **pasta and chorizo** over medium-low. While stirring, add egg mixture. Cook, continuing to stir, until **sauce** thickens and coats pasta, 1-3 minutes. Thin out with reserved pasta water, if necessary, 1 tablespoon at a time.



2. Brown chorizo

Heat a medium skillet over medium-high. Add **chorizo** and cook, breaking up into small pieces, until meat is deeply caramelized and fat is rendered, 6-8 minutes. Drain **fat** into a small bowl.

Reduce skillet heat to medium and add **2 tablespoons water** to pan with chorizo, scraping up brown bits from the bottom of the pan. Reduce heat to medium-low.



5. Cook beans

Add **green beans** to a medium microwave-safe bowl; cover with a damp paper towel. Microwave until tender, 3-5 minutes. Season with **salt** and **pepper** and **a squeeze of lemon juice**.



3. Cook pasta

Meanwhile, add **pasta** to boiling water. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **½ cup cooking water**, then drain pasta. Add pasta and **1 tablespoon reserved fat** to skillet with **chorizo**, tossing to combine.



6. Finish & serve

Pick **parsley leaves** from stems and coarsely chop leaves, discard stems.

Transfer **pasta** to plates and garnish with **parsley, remaining Parmesan, fried onions, and a drizzle of reserved chorizo oil**. Serve with **green beans** alongside. Enjoy!