

DINNERLY



Pasta Carbonara with Bacon & Parsley



30min



2 Servings

Don't mind us, we're just over here dreaming about the next time we're going to have carbonara. And lucky us (and you!) because today's the day! The creamy sauce comes together like magic with the help of whisked eggs, grated Parm, and hot pasta water to luxuriously coat every inch of noodle. Serve a crisp salad or roasted veggie alongside to round out this meal. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ¼ oz fresh parsley
- ¾ oz Parmesan ³
- 6 oz spaghetti ²

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ¹

TOOLS

- large saucepan
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 30g, Carbs 64g, Protein 42g



1. Prep ingredients

Bring a large saucepan of **salted water** to boil.

Cut **bacon** crosswise into ½-inch pieces. Roughly chop **parsley leaves**; discard stems. Finely grate **Parmesan**, if necessary.

In a medium bowl, whisk together **2 large eggs**, **all but 1 tablespoon Parmesan**, and **a few grinds of pepper**.



2. Cook bacon

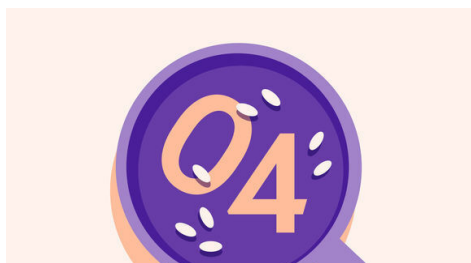
Add **bacon** to a medium skillet. Place skillet over medium-high and cook, stirring occasionally, until fat is rendered and bacon is golden brown and crisp, about 5 minutes. Remove from heat and set aside.



3. Cook pasta

Add **pasta** to saucepan with **boiling water** and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **¼ cup pasta water** before draining pasta.

Whisk **2 tablespoons pasta water** into **egg mixture** to combine.



4. Finish & serve

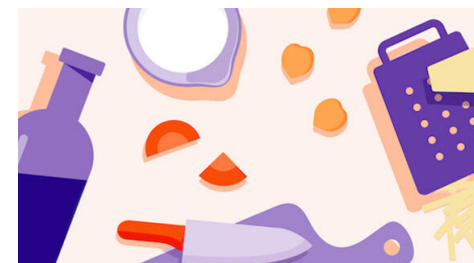
Immediately add **pasta** to skillet with **bacon**, off heat. Add **egg mixture** and toss vigorously until combined. Add more **pasta cooking water** as needed until **sauce** is glossy and coats pasta. Season to taste with **salt** and **pepper**.

Transfer **pasta carbonara** to plates and top with **chopped parsley** and **reserved Parmesan**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!