

# DINNERLY



## Miso Bacon Carbonara

with Corn, Scallions & Furikake



30min



2 Servings

The Italians may have invented carbonara, but they ain't got a monopoly on it. Behold, the Japanese cabonara! We've got you covered!

### WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 scallions
- ¾ oz Parmesan <sup>3</sup>
- 0.63 oz miso paste <sup>5</sup>
- 2½ oz corn
- 6 oz spaghetti <sup>2</sup>
- ¼ oz furikake <sup>4</sup>

### WHAT YOU NEED

- 2 large eggs + 1 large egg yolk <sup>1</sup>
- kosher salt & ground pepper
- olive oil

### TOOLS

- large pot
- microplane or grater
- medium skillet

### ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 860kcal, Fat 40g, Carbs 75g, Protein 46g



#### 1. Prep ingredients

Bring a large pot of **water** to a boil (do not add salt). Cut **bacon** into ¼-inch pieces. Trim **scallions**, then thinly slice. Finely grate **all of the Parmesan**, if necessary.

In a small bowl, whisk together **miso** and 1 **large egg yolk** until smooth. Whisk in **Parmesan**, 2 **large eggs**, and 1 **teaspoon pepper** until combined.



#### 2. Cook bacon & corn

Place **bacon** and 1 **tablespoon oil** in a medium skillet. Cook over medium-high heat, stirring frequently, until golden-brown and crisp, about 5 minutes. Add **corn** and cook until tender, about 2 minutes. Remove skillet from heat.



#### 3. Cook pasta

Add **pasta** to **boiling water** and cook, stirring occasionally, until al dente, about 10 minutes. Reserve ½ **cup cooking water**; drain pasta. Add pasta to skillet with **bacon** and toss to coat. Set aside to cool for 30 seconds.



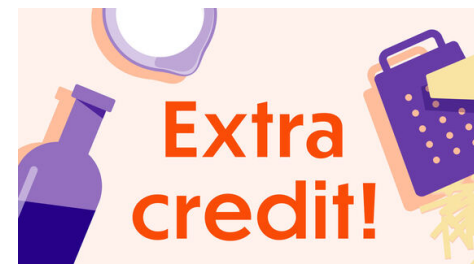
#### 4. Sauce pasta

Add **egg mixture** and ¼ **cup reserved cooking water** to **pasta**; mix well to combine. Place skillet over low heat. Cook, constantly stirring pasta rapidly with tongs, until **sauce** thickens to a creamy consistency and leaves trails as you stir, 1–2 minutes.



#### 5. Finish & serve

Remove **pasta** from heat and stir in **scallions**; season to taste with **salt**. Loosen sauce with additional **reserved cooking water** if too thick. Divide **pasta** between bowls and sprinkle with **furikake**. Enjoy!



#### 6. Add some greens!

Want to boost your veggie intake? Add a roasted veg like broccolini or asparagus as healthy side dish!