

DINNERLY



Pasta Carbonara with Roasted Broccoli



20-30min



2 Servings

Crispy bacon. Rich, golden egg yolk. Nutty Parmesan cheese. Do we have your attention yet? This decadent carbonara is no muss, no fuss, but still elegant and impressive. Have your serving plates ready to go—the delicate sauce is cooked only briefly before hitting the table. Who treats themselves to a weeknight carbonara? You do! We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ½ lb broccoli
- 6 oz spaghetti ³
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- 2 large eggs ¹
- olive oil

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 40g, Carbs 71g, Protein 43g



1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

Finely grate **2 teaspoons garlic**. Cut **bacon** crosswise into ½-inch pieces. Finely grate **Parmesan**, if necessary.



2. Roast broccoli

Preheat oven to 450°F with a rack in the center.

Trim end from **broccoli**, then cut crowns into 1-inch florets. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until lightly charred and crisp-tender, 15–18 minutes.



3. Make pasta & prep sauce

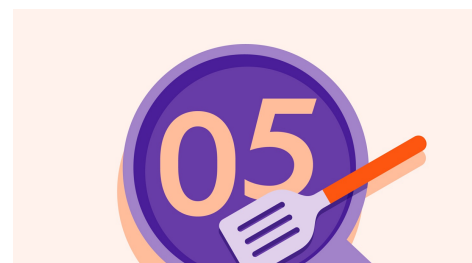
In a medium bowl, whisk together **2 egg yolks** (save whites for own use; see step 6!) with ½ **teaspoon salt** and a **pinch of pepper**.

Add **pasta** to boiling water; cook, stirring to prevent pasta from clumping, until barely al dente, 5 minutes. Reserve **1 cup cooking water**, then drain. To bowl with **egg yolks**, gradually whisk in ¾ **cup of the cooking water** until well combined.



4. Cook bacon

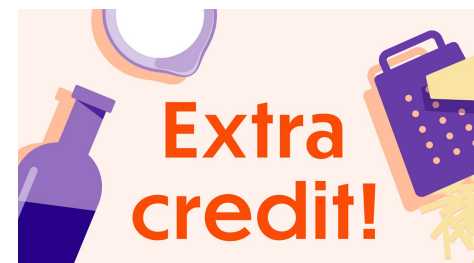
While **pasta** cooks, add **bacon** to a medium skillet and cook over medium-high heat, until crisp, 5–6 minutes. Stir in **grated garlic** and cook, stirring, until lightly browned, about 20 seconds.



5. Finish pasta & serve

To skillet with **bacon**, add **pasta** and **remaining ¼ cup cooking water**; cook, stirring, until water is absorbed. Off heat, add **egg mixture** and **Parmesan**, stirring constantly, until sauce coats pasta. Cook over low heat, stirring, until sauce is thick, 1–3 minutes. Season to taste.

Serve **pasta carbonara** with **roasted broccoli** over top or alongside. Enjoy!



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!