

# MARLEY SPOON



## **Creamy Carbonara** with Bacon & Roasted Broccolini

 20-30min  2 Servings

We've never met a bowl of creamy carbonara that we didn't immediately fall in love with. This one had us at "bacon" and we're sure it'll have you swooning, too. The rich but not too rich, sauce is made with lemon, Parmesan, and egg yolk. Crispy bacon and sage bits are dotted throughout. Be sure to have your serving plates at the ready—the delicate sauce is cooked only briefly before it's time to serve.



## What we send

- garlic (use 2 large cloves)
- 1 lemon
- 4 oz thick-cut bacon
- 2 (¾ oz) pieces Parmesan <sup>7</sup>
- ¼ oz fresh sage
- 1 bunch broccolini
- ½ lb spaghetti <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg <sup>3</sup>

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 1000kcal, Fat 39g, Carbs 100g, Protein 53g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Bring a large pot of **salted water** to a boil. Peel and thinly slice **2 large garlic cloves**. Finely grate **½ teaspoon lemon zest** and squeeze **1 tablespoon juice** into a small bowl. Cut **bacon** crosswise into ½-inch wide pieces. Finely grate **all of the Parmesan**. Pick **sage leaves** from stems, discarding stems.



### 4. Prep sauce

Separate **1 large egg**: Set a slotted spoon over a bowl, and crack the egg over it, allowing the white to drain away. Transfer the **yolk** to a medium bowl (save egg white for own use). Whisk **lemon juice and zest** and **½ teaspoon each of salt and pepper** into yolk until well combined.



### 2. Roast broccolini

Trim and discard ends from **broccolini**; transfer to a rimmed baking sheet, and toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until lightly charred and crisp-tender, 18-20 minutes.



### 5. Cook sage & bacon

Cook **bacon** in a medium skillet over medium-high until crisp, 5-6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate, leaving fat behind. Add **sage leaves, chopped garlic**, and **1 tablespoon oil** to bacon fat in skillet and cook until sage is crisp, 1-2 minutes. Transfer from skillet and to the plate, leaving fat in skillet. Sprinkle with **salt**.



### 3. Cook pasta

Add **spaghetti** to boiling water and cook, stirring often to prevent noodles from sticking, until barely al dente, 5-7 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 6. Finish pasta & serve

Add **pasta** and **¼ cup cooking water** to skillet. Cook, tossing, until water is absorbed. Off heat, combine **lemon-egg yolk** with **¾ cups cooking water**; add to skillet along with **Parmesan**, stirring, until **sauce** coats **pasta**. Cook over low heat, stirring, 30 seconds. Add **bacon, sage, and garlic**; season with **salt** and **pepper**. Serve topped with **broccolini**. Enjoy!