



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
- 1 lemon
- 4 oz thick-cut bacon
- 2 (¾ oz) pieces Parmesan ⁷
- ¼ oz fresh sage
- 1 bunch broccolini
- 1 pkg spaghetti ¹

What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg ³

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 820kcal, Fat 46g, Carbs 75g, Proteins 31g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Bring a large pot of **salted water** to a boil. Thinly slice **2 large garlic cloves**. Finely grate **½ teaspoon lemon zest** and squeeze **1 tablespoon juice** into a medium 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 (save egg white for own use). Add **egg yolk** and **½ teaspoon each of salt and pepper** to bowl with **lemon juice and zest**, whisking to combine.



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

Place **bacon** in a medium skillet over medium-high heat; cook 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 same skillet; cook until sage is crisp, 1-2 minutes. Use a slotted spoon to transfer to plate with bacon, 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!