



Vegetarian Carbonara and Dessert

with Mushroom Bacon



30-40min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the raspberry cheesecakes after your meal!

What we send

- 2 (¾ oz) pieces Parmesan ⁷
- 1 oz walnuts ¹⁵
- ½ lb mushrooms
- ½ oz tamari ⁶
- ¼ oz smoked paprika
- 6 oz spaghetti ¹
- ¼ oz fresh parsley
- 1 pkt Dijon mustard ¹⁷
- 1 lemon
- 3 oz arugula
- 2 (4 oz) raspberry cheesecakes ^{1,3,7}

What you need

- kosher salt & ground pepper
- 8 Tbsp olive oil
- sugar
- butter ⁷
- 1 large egg + 1 large egg yolk ³

Tools

- large pot
- microplane or grater
- microwave
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1330kcal, Fat 80g, Carbs 120g, Protein 35g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. Coarsely chop **walnuts**.

Thinly slice **mushrooms**. In a large bowl, combine **tamari**, **3 tablespoons oil**, **½ teaspoon paprika**, **¼ teaspoon each of salt and sugar**, and **a few grinds of pepper**. Add mushrooms and toss to coat; set aside to marinate for 10 minutes.



4. Boil pasta, make dressing

Add **pasta** to boiling water. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **½ cup cooking water**, then drain pasta. Return pasta to pot with **2 tablespoons butter**.

In a large bowl, whisk together **mustard**, **2 tablespoons reserved walnut oil**, **2 teaspoons vinegar**, and **a pinch of salt and pepper**; set aside until step 6.



2. Toast walnuts

Place **walnuts** in small microwave-safe bowl; add enough **oil** to cover, about 4 tablespoons (nuts should be submerged in oil). Heat in microwave until nuts are lightly browned, 3-4 minutes (watch closely). Let nuts cool in oil, then strain nuts; reserve walnut oil for step 5.



5. Make sauce

Finely grate **lemon zest** and squeeze **1 teaspoon lemon** into a small bowl. Whisk in **1 large egg + 1 large egg yolk** to bowl. Whisking constantly, slowly add **¼ cup cooking water** until combined (mixture will be watery that's OK).

Heat **pasta** over low. Stirring, add egg mixture and **all but 2 tablespoons Parmesan**. Cook, stirring, until sauce thickens and coats pasta, 1-2 minutes.



3. Roast mushroom "bacon"

Transfer **marinated mushrooms** to a rimmed baking sheet and spread to a single layer. Roast on upper oven rack until deeply golden brown and crisp, 20-25 minutes (watch closely as ovens vary).



6. Finish & serve

Fold **half of the mushroom bacon** into **pasta**. Stir in **1 tablespoon cooking water** at a time, if needed, to thin sauce. Add **arugula** and **walnuts** to bowl with **dressing**; toss to combine. Coarsely chop **parsley leaves and stems**.

Serve **pasta** garnished with **parsley** and **remaining mushroom bacon and Parmesan** with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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