



Veggie Carbonara with Gluten Free Fettuccine

& Mushroom Bacon



30-40min



2 Servings

We've channeled the romantic flavors of Italian cuisine into the perfect at-home vegetarian carbonara. We toss al dente spaghetti in a creamy sauce made with Parmesan, egg yolk, and pasta water (the starch from the cooking water and egg yolk gives the sauce a rich texture). Homemade mushroom "bacon" adds smoky meatiness, and a zippy walnut-arugula salad alongside brightens up this Valentine's Day-worthy plate!

What we send

- 2 (¾ oz) Parmesan ⁷
- ½ lb mushrooms
- ½ oz tamari soy sauce ⁶
- ¼ oz smoked paprika
- ¼ oz fresh parsley
- 1 pkt Dijon mustard ¹⁷
- 1 lemon
- 3 oz arugula
- 1 oz walnuts ¹⁵
- 9 oz gluten free fettuccine ³

What you need

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

Tools

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

Allergens

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 1010kcal, Fat 65g, Carbs 79g, Protein 29g



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.



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.



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).



4. Boil pasta, make dressing

Add **pasta** to boiling water. Cook according to package instructions until al dente. Reserve **½ cup cooking water**, then drain pasta. Return 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 sugar**. Season dressing to taste with **salt and pepper**; set aside until step 6.



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.



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!