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## Broccoli Bacon Pasta

with Toasted Almonds



20-30min



4 Servings

For every bite of healthy, vitamin-rich broccoli in this addictive pasta, you're rewarded with a salty, smoky, flavorful bite of bacon. The two contrast so perfectly, them alone would be enough to make this dish a star. But finished with your new favorite pasta topping—crunchy almonds and nutty parmesan—and full of beautiful lemony brightness, this dish is gift of textures and flavors that give...

## What we send

- fresh parsley
- broccoli
- large cloves garlic
- lemon
- bacon

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- colander
- large pot
- large 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 805.0kcal, Fat 31.3g, Proteins 33.3g, Carbs 90.3g



### 1. Prepare broccoli

Bring a large pot of **salted water** to boil. Cut off **broccoli stems**. Peel **thick skins** from stems and thinly slice crosswise. Cut **broccoli crowns** into small florets. Cut **lemon** in half and reserve half for another use.



### 4. Toast almonds

Heat  $\frac{1}{4}$  cup **oil** in a large skillet over medium heat. Add **almonds** and stir until golden brown, 5-8 minutes. Transfer almonds and oil to a bowl.



### 2. Prepare ingredients

Peel and thinly slice **garlic**. Finely grate **Parmesan**. Finely chop **parsley**, including the **stems**.



### 5. Cook bacon and broccoli

Cut **bacon** into  $\frac{1}{4}$ -inch pieces. Add bacon to skillet over medium-high heat, and cook until crispy, 4-6 minutes. Transfer bacon to a plate. Pour off all but 1 tablespoon fat. To skillet, add 1 tablespoon **oil from almonds, broccoli florets and stems**, and  $\frac{1}{2}$  teaspoon **salt**. Cook until crisp-tender, 7-9 minutes. Add **garlic** and cook until fragrant, 1 minute more.



### 3. Cook pasta

Add the **casarecce** to the boiling water and cook until almost al dente, 7-9 minutes. Reserve 1 cup **pasta water**, then drain pasta.



### 6. Finish

Add **pasta** to skillet along with **reserved pasta water**. Add  $\frac{1}{2}$  of the **almonds** and **remainder of almond oil**. Cook, stirring, until pasta is al dente, 2-3 minutes. Off the heat, stir in **parsley, bacon, and juice from  $\frac{1}{2}$  of the lemon**. Stir in  $\frac{1}{2}$  of the **Parmesan**. Season with **salt** and **pepper**. Serve pasta topped with **remaining almonds** and **Parmesan**. Enjoy!