





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 you'll be 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. Have your serving plates ready to go—the delicate sauce is cooked only briefly before hitting the table. Cook, rela...

What we send

- lemon
- garlic
- broccolini
- thick-cut bacon
- fresh sage

What you need

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

Tools

- colander
- large pot
- rimmed baking sheet
- zester or microplane

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

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

Nutrition per serving

Energy 880.0kcal, Fat 39.5g, Proteins 35.5g, Carbs 94.2g



1. Prep ingredients

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



4. Prep sauce

In a medium bowl, separate **1 egg yolk** and save the white for another use. (Crack egg into a slotted spoon set over a bowl to allow the white to drain away.) Whisk **lemon juice and zest**, and **½ teaspoon each salt and pepper** into yolk.



2. Roast broccolini

Trim and discard ends from **broccolini**; transfer to a rimmed baking sheet. Toss broccolini with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**; roast in oven until lightly charred and crisp-tender, 18-20 minutes.



5. Cook sage & bacon

Cook **bacon** in a large skillet over medium-high, until crisp, 5-6 minutes. Using a slotted spoon, transfer bacon to a plate lined with paper towels, leaving fat behind. Add **sage, garlic**, and **1 tablespoon oil** to bacon fat in skillet and cook until sage is crisp, 1-2 minutes. Remove from skillet and transfer to plate. 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 pasta cooking water**, then drain pasta.



6. Finish pasta & serve

Add **pasta** and **¼ cup pasta water** to skillet. Cook, stirring, until water is absorbed. Remove from heat. Combine **lemon-egg yolk** with **¾ cup pasta water**; add to skillet with **Parmesan**, stirring constantly, until **sauce** coats **pasta**. Return to low heat for 30 seconds, stirring. Add **bacon, sage, garlic, salt**, and **pepper**. Serve topped with __roasted broccol...