

DINNERLY



Pasta Carbonara with Roasted Broccoli

 20-30min  2 Servings

Crispy bacon. Rich, golden egg yolk. Nutty Parmesan cheese. Do we have your attention yet? This decadent carbonara is no muss, no fuss, but still elegant and impressive. Have your serving plates ready to go—the delicate sauce is cooked only briefly before hitting the table. Who treats themselves to a weeknight carbonara? You do! We've got you covered!

WHAT WE SEND

- extra-thick cut bacon
- garlic
- broccoli

WHAT YOU NEED

- 2 large eggs ³
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large pot
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 39g, Carbs 98g, Proteins 36g



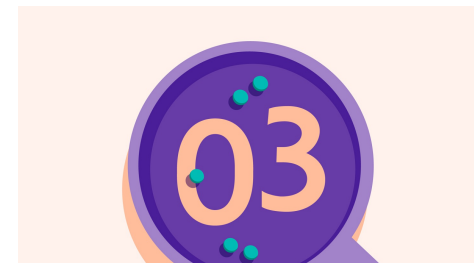
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and grate **2 large garlic cloves**. Cut **bacon** crosswise into ½-inch pieces. Finely grate **Parmesan**. Separate **2 large eggs** (**Pro Tip**: use a slotted spoon to separate **yolks** from **whites**, letting the whites drip through into a container to save for another use). Put **egg yolks** in a medium bowl to use in step 3.



2. Roast broccoli

Preheat oven to 450°F with a rack in the center. Trim ends from **broccoli stems**, then cut into 1-inch spears. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** to coat. Season with **¼ teaspoon salt** and **a few grinds pepper**. Roast on center rack until lightly charred and crisp-tender, 15–18 minutes.



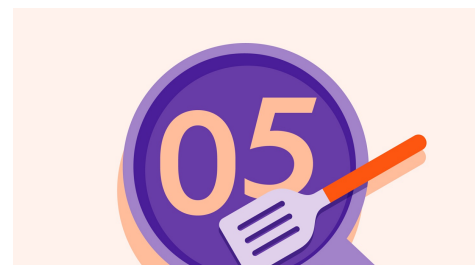
3. Make pasta & prep sauce

Season **egg yolks** with ½ **teaspoon each salt and pepper**. Add **spaghetti** to boiling water and cook, stirring constantly to prevent pasta from clumping, until barely al dente, about 5 minutes. Reserve **1 cup pasta cooking water**, then drain. Gradually add **¾ cup pasta water** to **egg yolks** in bowl, stirring constantly.



4. Cook bacon

Meanwhile, cook **bacon** in a large skillet over medium-high heat, until crisp, 5–6 minutes. Stir **grated garlic** into bacon and cook until lightly browned, about 20 seconds.



5. Finish pasta & serve

Add **pasta** and **remaining ¼ cup pasta water** to skillet with **bacon**. Cook, stirring, until water is absorbed; turn off heat. Add **egg mixture** and **Parmesan**, stirring constantly, until sauce coats pasta. Cook on low, stirring, until sauce is thick, 1–3 minutes. Season to taste with **salt** and **pepper**. Serve **pasta** with **roasted broccoli** over top or alongside. Enjoy!



6. Take it to the next level

What goes better with creamy sauces than a hint of acid? Add a squeeze of lemon juice to the egg mixture in step 3 before proceeding with the recipe for a welcome hit of citrus.