



Broccoli Lemon Carbonara

 Yield: 4 people

Prep Time: 15 mins *Cook Time:* 25 mins *Total Time:* 40 mins

Broccoli lemon carbonara pasta is the freshest take on carbonara! Roasted broccoli, garlic and parmesan lemon sauce. It's ridiculously good!

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Ingredients

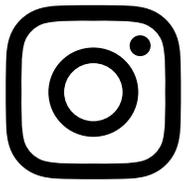
- 3 cups fresh broccoli florets
- 2 teaspoons olive oil
- ¼ teaspoon salt
- ¼ teaspoon freshly cracked black pepper
- 1 pound pasta, cooked
- 3 tablespoons unsalted butter
- 4 garlic cloves, minced
- 3 large eggs
- 1 1/2 cups freshly grated parmesan cheese, plus more for sprinkling
- 2 tablespoon freshly grated lemon zest

Instructions

- 1 Preheat the oven to 425 degrees F. Place the broccoli on a baking sheet and drizzle with the olive oil. Sprinkle with salt and pepper. Roast the broccoli for 15 to 20 minutes, until it just starts to char.

- 2 Bring a pot of salted water to a boil. Once boiling, cook the pasta according to the directions on the package. Remember! You want to reserve at least 1 cup of the pasta water once it has finished cooking.
- 3 Heat a large skillet over low heat. Add the butter and the garlic. Cook, stirring often, for 5 to 6 minutes until the garlic slowly begins to brown.
- 4 In a bowl, whisk together the eggs, parmesan cheese and almost all of the lemon zest (I reserve a bit for sprinkling). Add a few cracks of black pepper.
- 5 Once the pasta is cooked, drain it well. Toss it in the garlic and butter. Turn the heat off under the skillet. Add the parmesan/egg mixture and immediately begin stirring with a spatula to create a creamy sauce. Stir for at least 2 minutes, so the eggs don't scramble and a sauce coats the noodles. Whisk in $\frac{1}{2}$ cup of the pasta water and stir until the sauce comes together. If you want the sauce even more liquidy, you can add the remaining pasta water!
- 6 Fold the roasted broccoli into the pasta in the skillet. Sprinkle with more parmesan and black pepper. Serve immediately!

Course: Main Course *Cuisine:* American *Author:* How Sweet Eats



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