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LINGUINE CARBONARA with Peas & Bacon

WHAT WE SEND

* Keep refrigerated

(2 servings | 4 servings)

CALORIES **730**

PREP IN **5 MIN**

READY IN **30 MIN**

★ Times may vary based on CustomPlate choices.



Bacon*

(4 oz | 8 oz)



Garlic

(4 Cloves | 8 Cloves)



Linguine Pasta

(1 | 2)

Contains: Wheat



Peas*

(1 | 1)



Cream Cheese*

(1 | 2)

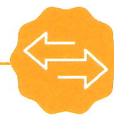
Contains: Milk



Shredded Parmesan*

(1 | 2)

Contains: Milk



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chicken Breast Strips

(10 oz | 20 oz)

Calories: 930

Cooking Oil

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

Olive Oil
(2 tsp | 4 tsp)

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CHEF'S TIP

Wondering how to **safely** handle the bacon fat? Once you've transferred the cooked bacon to a cutting board, let the drippings on the sheet pan cool slightly. Then, carefully pour them into a heat-safe container. Store in the fridge for cooking, or seal the container and toss it. Just don't pour it down the drain—it'll clog your pipes!

1.



Preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Place **bacon** on a baking sheet in a single layer. Peel **three garlic cloves** (*six cloves for 4 servings; you'll use the rest in the next step*); place in the center of a small piece of foil. Drizzle with **olive oil** and cinch into a packet. Add to same sheet. Roast until bacon is crispy and garlic is softened, 15–20 minutes. (*Watch carefully to avoid burning!*)

2.

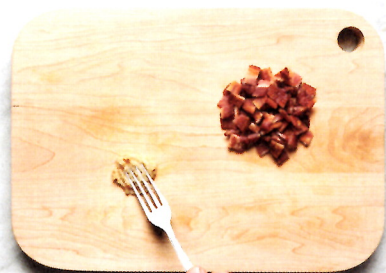


Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water** (*1 cup for 4 servings*), then drain and toss with a **drizzle of olive oil**. (*Keep empty pot handy for step 4.*) While pasta cooks, peel and thinly slice **remaining garlic clove** (*remaining two cloves for 4*).



Pat **chicken** dry with paper towels; season all over with **salt and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook, stirring occasionally, until cooked through, 4–6 minutes. Turn off heat; transfer to a plate and set aside.

3.



Once **bacon** and **whole garlic cloves** are done, carefully transfer to a cutting board. Once cool enough to handle, roughly chop bacon. Using a fork, mash garlic into a paste.

4.



Melt **2 TBSP butter** (*4 TBSP for 4 servings*) in pot used for pasta over medium heat. Add **sliced garlic** and cook until fragrant, 30 seconds. Stir in **peas** until coated and warmed through. Season with **salt and pepper**. Stir in **¼ cup reserved pasta cooking water** (*½ cup for 4*), **mashed garlic**, and **cream cheese** until combined, 1–2 minutes. Taste and season with **salt and pepper**.

5.



Stir **drained pasta**, **chopped bacon**, **Parmesan**, and **1 TBSP butter** (*2 TBSP for 4 servings*) into pot. Toss, adding **splashes of reserved pasta cooking water** as needed, until pasta is coated in a creamy sauce. (*If cheese clumps, continue stirring and adding more pasta cooking water as needed until smooth.*) Season with **salt and pepper**.



Stir **chicken** into pot along with **drained pasta**.

6.



Divide **pasta** between bowls and top with **pepper**.

*Bacon is fully cooked when internal temperature reaches 145°.
Chicken is fully cooked when internal temperature reaches 165°.*