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LINGUINE CARBONARA

with Peas & Bacon

WHAT WE SEND (2 servings | 4 servings) * Keep refrigerated

CALORIES **740**

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.



Shrimp*
(10 oz | 20 oz)
Contains: Shellfish
Cooking Oil*
Calories: 880

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(2 tsp | 4 tsp)

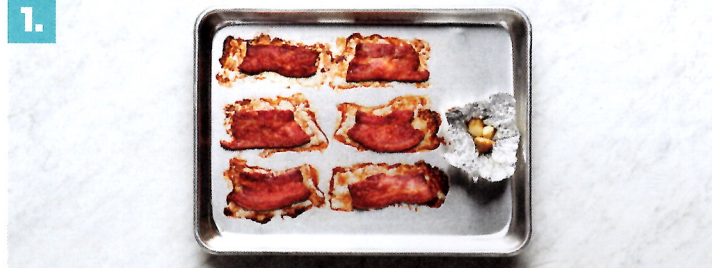
Butter
(3 TBSP | 6 TBSP)
Contains: Milk

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\$20

6 SERVINGS If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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!)

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.

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 **shrimp** into pot along with **drained pasta**.

Bacon is fully cooked when internal temperature reaches 145°. Shrimp are fully cooked when internal temperature reaches 145°.

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).

↔ Rinse **shrimp** under cold water; pat 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 shrimp; cook, stirring occasionally, until cooked through, 4–6 minutes.

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**.

6.



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