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BACON & ROASTED TOMATO LINGUINE

with Garlic & Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Roma
Tomatoes ***
(2 | 4)



Lemon *
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Scallions *
(1 | 2)



**Italian
Seasoning**
(1 | 2)



Linguine Pasta
(1 | 2)
Contains: Wheat



Bacon *
(1 | 2)



Cream Cheese *
(2 | 4)
Contains: Milk



**Shredded
Parmesan ***
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Olive Oil
(1 TBSP | 2 TBSP)

Butter
(1 TBSP | 1 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
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CHEF'S TIP

How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super important to treat it like you would any other ingredient. Start with a palmful of salt, then taste and add more from there. It should taste about as salty as the ocean!

HAVE A CUSTOMPLATE?

Did you add chicken breasts to this recipe? Before step 4, pat chicken dry with paper towels; season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer to a plate. Wipe out pan. In step 6, slice chicken crosswise and either serve atop or tossed into the pasta.

1.



Adjust rack to top position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve **tomatoes** lengthwise; cut each half into 3 wedges. Peel **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.

2.



Toss **tomatoes** on a baking sheet with a **large drizzle of olive oil**, **half the Italian Seasoning (you'll use the rest later)**, salt, and pepper. Place **garlic cloves** in the center of a small piece of foil; drizzle with **olive oil** and season with salt and pepper. Cinch into a packet and place on same sheet. Roast on top rack until tomatoes are browned and tender and garlic is softened, 20–25 minutes.

3.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.

4.



While pasta cooks, place **bacon** in a single layer in a large pan over medium-high heat. Cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a thin layer of **bacon fat** from pan. Once bacon is cool enough to handle, roughly chop.

5.



Once **garlic** is done, carefully open foil packet and mash cloves with a fork until smooth. Heat pan used for bacon over medium heat. (If pan is dry, add a drizzle of oil.) Add **scallion whites** and remaining Italian Seasoning; cook until fragrant, 1–2 minutes. Add **1/3 cup reserved pasta cooking water (2/3 cup for 4 servings)**, mashed garlic, **cream cheese**, half the **Parmesan (save the rest for serving)**, and 1 TBSP butter. Simmer, whisking, until combined and thickened, 2–3 minutes.

6.



Add **drained pasta**, **lemon zest**, and a squeeze of **lemon juice** to pan. Season generously with salt and pepper; toss to combine. (If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.) Divide between bowls and top with **roasted tomatoes**, **chopped bacon**, **scallion greens**, and remaining **Parmesan**. Serve with remaining **lemon wedges** on the side.

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

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