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BACON ME HUNGRY TORTELLONI

with Garlic & Peas

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **720**

PREP IN **5 MIN**

READY IN **15 MIN**

* Keep refrigerated



Garlic

(2 Cloves | 4 Cloves)



Bacon *

(4 oz | 8 oz)



Tortelloni *

(1 | 2)

Contains: Eggs, Milk,
Wheat



Peas *

(1 | 2)



Cream Cheese *

(1 | 2)

Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter

(3 TBSP | 6 TBSP)
Contains: Milk

Milk
($\frac{1}{3}$ Cup | $\frac{2}{3}$ Cup)
Contains: Milk

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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.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Peel and thinly slice **garlic**.

2.



Add **bacon** to a large dry pan in a single layer; heat over medium-high heat. Cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Wipe out pan. Once bacon is cool enough to handle, roughly chop.

3.



Once water is boiling, add **tortelloni** to pot. Cook, stirring occasionally, until al dente, 3–4 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain.

4.



Melt **2 TBSP butter** (4 TBSP for 4 servings) in pan used for bacon over medium heat. Add **garlic** and cook until fragrant, 30 seconds. Stir in **peas** until coated and warmed through. Season with **salt** and **pepper**. Stir in **⅓ cup milk** (⅔ cup for 4) and **cream cheese** until combined, 1–2 minutes. Remove from heat. Taste and season with **salt** and **pepper**.

5.



Stir **drained tortelloni**, **bacon**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan with **sauce**. Toss, adding **splashes of reserved pasta cooking water** as needed, until tortelloni is coated in creamy sauce. Season with **salt** and **pepper**. Divide tortelloni between bowls and serve.