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CREAMY ROASTED GARLIC & BACON LINGUINE

with Herby Caramelized Tomato

WHAT WE SEND

* Keep refrigerated

(2 servings | 4 servings)

CALORIES **620**

PREP IN **10 MIN**

READY IN **30 MIN**

* Times may vary based on CustomPlate choices.



Tomato *
(1 | 2)



Lemon *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Bacon *
(4 oz | 8 oz)



Linguine Pasta
(1 | 2)
Contains: Wheat



Tuscan Heat Spice
(1 | 1)



Cream Sauce Base *
(1 | 2)
Contains: Milk



Chicken Stock Concentrate
(1 | 2)



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: 770



Chicken Breast Strips *
(10 oz | 20 oz)
Cooking Oil *
Calories: 820

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(1 TBSP | 2 TBSP)

Sugar
($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)

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1.



Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Dice **tomato** into ¼-inch pieces. Zest and quarter **lemon**. Peel **garlic**; place cloves in the center of a small piece of foil. Drizzle with **olive oil** and season with **salt** and **pepper**; cinch into a packet. Place **bacon** on a baking sheet in a single layer; add **garlic foil packet** to same sheet. Roast on middle rack until bacon is crispy and garlic is softened, 15–20 minutes. (Watch **bacon** carefully to avoid burning!)

3.



Meanwhile, heat a **large drizzle of olive oil** in a medium pan over medium-high heat (**large pan for 4 servings**). Add **tomato** and **half the Tuscan Heat Spice** (**all for 4**); season with **salt** and **pepper**. Cook until tomato is slightly softened and fragrant, 2–3 minutes. Add ¼ **tsp sugar** (½ **tsp for 4**) and a **splash of water**; cook until tomato is caramelized and saucy, 1 minute more.

↔ Use pan used for shrimp or chicken here.

5.



Once **garlic** and **bacon** are done roasting, carefully transfer to a cutting board. Using a fork, mash garlic into a paste. Once cool enough to handle, roughly chop bacon. Stir garlic and half the bacon into pan with **sauce**. Stir in **drained pasta**; toss, adding **splashes of reserved pasta cooking water** as needed, until pasta is coated in a creamy sauce. Season with **salt** and **pepper**.

↔ Stir **half the shrimp** or **half the chicken** into **sauce** along with **drained pasta**.

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

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.

↔ While pasta cooks, rinse **shrimp** under cold water. Pat shrimp or chicken dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4–6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

4.



To same pan, add **cream sauce base**, **stock concentrate**, and ½ **tsp salt** (1 **tsp for 4**); whisk until combined. Bring to a simmer; cook, stirring, until sauce has thickened, 2–3 minutes more. Remove from heat; stir in a **squeeze of lemon juice** and a **pinch of lemon zest**. Whisk until sauce is combined.

6.



Divide **pasta** between bowls. Top with **remaining bacon**. Serve with **remaining lemon wedges** on the side.

↔ Serve **remaining shrimp** or **remaining chicken** atop **pasta**.