



# LINGUINE CARBONARA

with Peas & Bacon

## WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated**

Bacon is fully cooked when internal temperature reaches 145 degrees.



**Garlic**  
(4 Cloves | 8 Cloves)



**Bacon \***  
(1 | 2)



**Linguine Pasta**  
(1 | 2)  
*Contains wheat*



**Peas \***  
(1 | 1)



**Cream Cheese \***  
(1 | 2)  
*Contains milk*



**Shredded Parmesan \***  
(1 | 2)  
*Contains milk*

## WHAT YOU'LL NEED

**Olive Oil**  
(2 tsp | 4 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
*Contains milk*

**Egg Yolk**  
(optional)  
*Contains eggs*



## CHEF'S TIP

If you're cookin' for two, you'll notice we instruct you to add half your peas in step 4. Wondering what to do with the rest? Store them in the freezer! Then, if you're making fried rice, chicken soup, or pot pie, you know what to do. Sweet pops await!



1. Preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Arrange **bacon** in a single layer on a baking sheet. Peel **3 cloves garlic (6 cloves for 4 servings)**; place in the center of a small piece of foil. Drizzle with **olive oil** and cinch into a packet. Add to same sheet. Bake until bacon is crispy and garlic is softened, 15-20 minutes. **(Keep an eye out for any burning!)**



3. When **bacon** and **garlic cloves** are done, transfer to a cutting board. Roughly chop bacon. Using a fork, mash garlic into a paste.



2. Once water is boiling, add **pasta** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain and transfer pasta to a medium bowl. Toss with a **drizzle of olive oil**. While pasta cooks, peel and thinly slice **remaining garlic clove (2 cloves for 4)**.



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 **half the peas (all the peas for 4)** 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 in **pasta**, **chopped bacon**, **Parmesan**, and **1 TBSP butter (2 TBSP for 4 servings)**. 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**.



6. **(For a creamier—and some might say more autentico—carbonara, remove from heat and immediately stir in 1 egg yolk, or 2 for 4 servings, until thoroughly combined and thickened. The residual heat will cook the egg juuuuust enough and make the dish extra luxurious!)** Divide **pasta** between bowls and top with **pepper**.

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