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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 | 2 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
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on your new protein.



CHEF'S TIP

Wondering how to *safely* handle the bacon fat in step 4? Once you've transferred the cooked bacon to a plate, let the fat cool slightly off heat. Then, carefully pour all but a thin layer into a heat-safe container. Store in the fridge for cooking scrambled eggs, fried rice, or chicken breasts! Or, simply seal the container and toss it in the trash. Just don't pour it down the drain—it'll damage your pipes!

HAVE A CUSTOMPLATE?

Did you add scallops to this recipe? Before step 5, pat scallops dry with paper towels; season with salt and pepper. Heat 1 TBSP butter (2 TBSP for 4 servings) and a drizzle of oil in a second large pan over high heat. Once pan is very hot, add scallops and cook, stirring occasionally, until browned and cooked through, 2–3 minutes. Turn off heat; transfer to a plate. Add atop pasta in step 6.

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 with **reserved bacon fat** over medium heat. 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 (2 TBSP for 4)**. 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.

Scallops (Contains: Shellfish) are fully cooked when internal temperature reaches 145 degrees.

WK08–90