

with Peas & Bacon

WHAT WE SEND (2 servings | 4 servings)

CALORIES 740

PREP IN 5 MIN

READY IN 30 MIN

* Times may vary based on CustomPlate choices.



* Keep refrigerated

Bacon* (4 oz | 8 oz)



Garlic (4 Cloves | 8 Cloves)



Linguine Pasta (1 | 2)Contains: Wheat



Peas* (1 | 1)



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: 880





(1 | 2)Contains: Milk

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (3 TBSP | 6 TBSP) Contains: Milk

Olive Oil

(2 tsp | 4 tsp)

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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.



Preheat oven to 425 degrees. Bring a large pot of salted water to a boil. Wash and dry produce. Place bacon on a baking sheet in a single layer. Peel three garlic cloves (six cloves for 4 servings; you'll use the rest in the next step); place in the center of a small piece of foil. Drizzle with olive oil and cinch into a packet. Add to same sheet. Roast until bacon is crispy and garlic is softened, 15-20 minutes. (Watch carefully to avoid burning!)



Once bacon and whole garlic cloves are done, carefully transfer to a cutting board. Once cool enough to handle, roughly chop bacon. Using a fork, mash garlic into a paste.



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 and toss with a drizzle of olive oil. (Keep empty pot handy for step 4.) While pasta cooks, peel and thinly slice remaining garlic clove (remaining two cloves for 4).



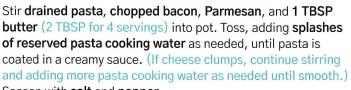
Rinse shrimp under cold water; pat dry with paper towels. Season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp; cook, stirring occasionally, until cooked through, 4-6 minutes.

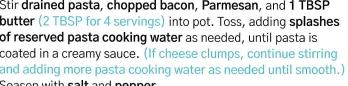


Melt 2 TBSP butter (4 TBSP for 4 servings) in pot used for pasta over medium heat. Add sliced garlic and cook until fragrant, 30 seconds. Stir in peas until coated and warmed through. Season with salt and pepper. Stir in 1/4 cup reserved pasta cooking water (1/3 cup for 4), mashed garlic, and cream cheese until combined, 1-2 minutes. Taste and season with salt and pepper.

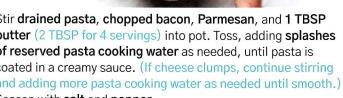


butter (2 TBSP for 4 servings) into pot. Toss, adding splashes of reserved pasta cooking water as needed, until pasta is coated in a creamy sauce. (If cheese clumps, continue stirring Season with salt and pepper.





Stir **shrimp** into pot along with **drained pasta**.



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



Divide pasta between bowls and top with pepper.