



In your box

1 oz. Grated Parmesan
3 oz. Peas
4 oz. Alfredo Sauce
¼ tsp. Red Pepper Flakes
2 tsp. Mirepoix Base
.28 oz. Lemon Juice
2 oz. Light Cream Cheese
1 oz. Crumbled Bacon
8 oz. Cooked Spaghetti

Customize It Options

8 oz. Shrimp
12 oz. Diced Boneless Skinless
Chicken Breasts
16 oz. Shrimp—Double Portion
8 oz. Jumbo Shrimp

*Contains: milk, eggs, wheat

You will need

Salt, Pepper



Oven-Ready

Creamy Shrimp Carbonara

with bacon and peas

NUTRITION per serving—Calories: 585, Carbohydrates: 47g, Fat: 28g, Protein: 40g, Sodium: 1871mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Pat **shrimp** dry.
- Combine **pasta, bacon, mirepoix base, Alfredo sauce, cream cheese**, shrimp, and a pinch of **salt** and **pepper** in provided tray. Cream cheese will melt as meal bakes.
- *If using 16 oz. shrimp, jumbo shrimp, or diced chicken, follow same instructions.*



Bake the Meal

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 12-15 minutes.
- *If using 16 oz. shrimp or jumbo shrimp, follow same instructions. If using diced chicken, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-22 minutes.*



Finish the Dish

- Carefully, remove from oven. Stir in **lemon juice, peas** and half the **Parmesan** (reserve remaining for garnish) until creamy.
- Bake uncovered again until peas are heated through, 3-5 minutes.
- Carefully, remove from oven. Garnish with remaining **Parmesan** and **red chili flakes** (to taste). Bon appétit!