



### In your box

- 2 oz. Light Cream Cheese
- 5 oz. Spaghetti
- 2 Garlic Cloves
- ¼ oz. Flour
- 6 Chive Sprigs
- 3 oz. Peas
- 1 oz. Crumbled Bacon
- 2 oz. Shredded Parmesan Cheese

### Customize It Options

- 8 oz. Shrimp
- 12 oz. Salmon Fillets
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Shrimp

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Large Non-Stick Pan, Colander

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Creamy Shrimp Carbonara

with bacon and Parmesan

NUTRITION per serving—Calories: 724, Carbohydrates: 66g, Sugar: 6g, Fiber: 4g, Protein: 45g, Sodium: 1719mg, Fat: 32g, Saturated Fat: 12g  
 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

**35-45 min.**

Cook Within

**3 days**

Difficulty Level

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan**

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 3 stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and season with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest 3 minutes.
- If using **salmon fillets**, pat dry and season flesh side with a pinch of salt and pepper. Follow same instructions as shrimp in Step 3, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side. Serve alongside pasta.



### 1. Prepare the Ingredients

- Mince **chives**.
- Mince **garlic**.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.



### 2. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve  $\frac{3}{4}$  cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta boils, cook shrimp.



### 3. Cook the Shrimp

- Heat 1 Tbsp. **olive oil** in a large non-stick pan over medium-high heat. Add **shrimp** to hot pan and cook until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



### 4. Make the Sauce

- Return pan used to cook shrimp to medium heat and add 2 tsp. **olive oil**. Add **garlic** to hot pan. Stir constantly until fragrant, 30-60 seconds.
- Add **flour** and stir until no dry flour remains in pan.
- Add **pasta cooking water**, **cream cheese**, **bacon**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**. Bring to a simmer, stirring occasionally.



### 5. Finish Pasta and Finish Dish

- Once sauce is simmering, stir in **shrimp**, **peas**, half the **Parmesan** (reserve remaining for garnish), and **pasta** until combined and heated through, 1-2 minutes.
- Remove from burner. Taste, and season with a pinch of **salt** and **pepper**, if desired.
- Plate dish as pictured on front of card, garnishing pasta with remaining Parmesan and **chives**. Bon appétit!