



Shrimp Carbonara with Fettuccine

WITH PEAS AND LEMON

Express Plus



Prep & Cook Time

15 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

3 oz. Peas
4 fl. oz. Cream Sauce Base
1 Lemon
½ tsp. Garlic Salt
¼ oz. Flour
8 oz. Cooked Fettuccine
2 Garlic Cloves
½ oz. Shredded Parmesan Cheese
8 oz. Shrimp
½ oz. Crumbled Bacon

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20055

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **bacon**



1. Prepare the Ingredients

- Halve **lemon** lengthwise and cut into wedges.
- Mince **garlic**.
- Pat **shrimp** dry.



2. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium heat.
- Add **shrimp**, **garlic**, half the **bacon** (reserve remaining for garnish), and **garlic salt** to hot pan. Cook until shrimp are lightly browned and reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.



3. Make the Sauce

- Stir **flour** into hot pan until no dry flour remains.
- Add **cream sauce base** and $\frac{1}{2}$ cup **water**. Stir constantly, scraping up any bits from bottom of pan, 60 seconds.
- Bring to a simmer. Once simmering, cook until slightly thickened, 30-60 seconds.



4. Add Pasta and Finish Dish

- Stir **pasta** and **peas** into hot pan until coated, 1-2 minutes.
- Remove from burner.
- Plate as pictured on front of card, garnishing with remaining **bacon** and **cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!