



Creamy Shrimp Carbonara

WITH BACON AND PEAS

Oven-Ready



Prep & Cook Time
25-35 MIN

Cook Within
3 DAYS

You Will Need
Pepper

Difficulty Level
EASY

Spice Level
MILD

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.

Ingredients

- .14 oz. Lemon Juice
- 1 oz. Cream Cheese Spread
- ¼ tsp. Red Pepper Flakes
- 1 oz. Shredded Parmesan Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 4 fl. oz. Cream Sauce Base
- 3 oz. Peas
- 8 oz. Cooked Spaghetti
- 1 oz. Crumbled Bacon

Customize It Options

- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/24193

*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.

Customize It Instructions

- If using **whole chicken breasts** or **diced chicken breasts**, pat dry. Follow same instructions as shrimp in Step 2, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **shrimp** thoroughly and pat dry.
- Combine **bacon, mirepoix base, cream base, 2 Tbsp. water, cream cheese**, and a pinch of **pepper** in provided tray. *Cream cheese will melt as meal bakes.*
- Stir in **pasta** until combined. Top with shrimp.



2. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 10-12 minutes.



3. Finish the Meal

- Carefully remove tray from oven. Stir in **lemon juice, peas**, and half the **Parmesan** (reserve remaining for garnish) until creamy.
- Bake again uncovered in hot oven until peas are heated through, 5-8 minutes.
- Carefully remove tray from oven.
- To serve, garnish with remaining Parmesan and **red pepper flakes** (to taste). Bon appétit!