

DINNERLY



Creamy Shrimp Carbonara with Mushroom "Bacon" & Salad



30-40min



2 Servings

We're taking all that bacon goodness and remixing it with the umami-bomb of the plant world—mushrooms. Turns out, it makes the perfect crispy, bacon-like bites for our shrimp carbonara. Oh, did we mention we make this classic without eggs and all the fuss? We've got you covered!

WHAT WE SEND

- ½ lb mushrooms
- 1 plum tomato
- 1 romaine heart
- ¾ oz Parmesan ¹
- ¼ oz Tuscan spice blend
- 6 oz spaghetti ²
- 10 oz pkg shrimp ³
- 3 oz mascarpone ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- butter ¹

TOOLS

- medium pot
- rimmed baking sheet
- microplane or grater

ALLERGENS

Milk (1), Wheat (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1020kcal, Fat 64g, Carbs 77g, Protein 46g



1. Roast mushroom "bacon"

Preheat oven to 450°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil.

Trim stems from **mushrooms**, then thinly slice caps. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until deep golden-brown and tender, 15–18 minutes.



4. Make sauce & toss pasta

Heat **1 tablespoon oil** in same pot over medium. Add **1 teaspoon Tuscan spice blend** and cook until fragrant, about 30 seconds. Stir in **reserved cooking water, mascarpone, half of the Parmesan**, and **1½ tablespoons butter** until melted, about 1 minute.

Add **pasta** and cook, stirring, until sauce is smooth and pasta is coated, 2–3 minutes.



2. Prep salad

Core **tomato**, then finely chop. Halve **lettuce** lengthwise, then thinly slice, discarding end. Finely grate **Parmesan**, if necessary.

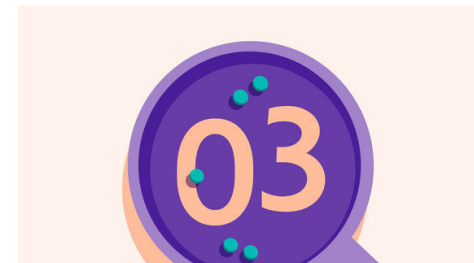
In a medium bowl, combine **½ teaspoon Tuscan spice blend, 2 teaspoons vinegar**, and **1½ tablespoons oil**. Stir in tomatoes; season to taste with **salt** and **pepper**.



5. Finish & serve

Add **shrimp and mushrooms** to pot, tossing to combine. Remove from heat and season to taste with **salt** and **pepper**. Add **lettuce** to bowl with **tomatoes**, tossing to combine.

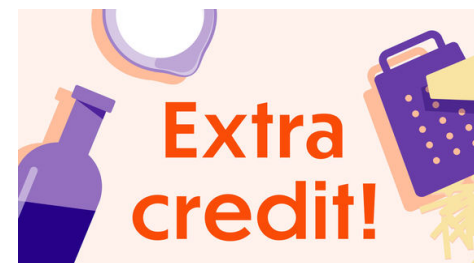
Serve **shrimp and mushroom carbonara** with **salad** alongside. Garnish with **remaining Parmesan**. Enjoy!



3. SHRIMP VARIATION

Add **pasta** to pot with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 8–10 minutes. Reserve **⅓ cup cooking water**, then drain pasta and set aside.

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



6. Word of the day: Umami

Listen closely because we're about to throw some major dinnertime knowledge on the table. Studies define five basic tastes when it comes to our tongue map—yes, we said tongue map: sweet, bitter, salty, sour, and UMAMI. This Japanese term translates to “a pleasant savory taste” or “meaty” flavor. In this recipe, mushrooms and Parmesan bring a natural salty umami flavor.