

# HELLO Linguine and Bacon in Blush Sauce with Babu Tomatons Corn and Crispu Shallets

with Baby Tomatoes, Corn and Crispy Shallots

20 Minutes





Customized Protein Add Add





2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 降



285 g | 570 g







**Bacon Strips** 100 g | 200 g

Linguine 170 g | 340 g



**Baby Tomatoes** 



Crispy Shallots

28 g | 56 g

113 g | 227 g



113 ml | 237 ml



1 tbsp | 2 tbsp





Corn Kernels 113 g | 227 g

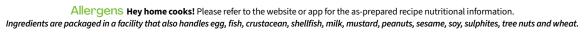
**Baby Spinach** 56 g | 113 g



Parmesan Cheese, shredded ¼ cup | ½ cup



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, slotted spoon, strainer



# Cook linguine

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- · Wash and dry all produce.
- Add linguine to the boiling water. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) pasta water, then drain linguine and return to the same pot, off heat.



# Cook bacon

- Meanwhile, line a plate with paper towels.
- Cut bacon crosswise into ½-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add bacon.
- Cook, stirring occasionally, until crispy,
  5-7 min.\*\* (TIP: Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to the paper towel-lined plate.
   Set aside.
- Reserve bacon fat in the pan. (NOTE: You will reuse the pan in step 4.)



# Prep

Add | Chicken Breasts

🕕 Add | Shrimp

• Meanwhile, drain corn. Halve tomatoes.



## Finish and serve

#### Add | Chicken Breasts

- Add spinach, sauce, half the bacon, half the Parmesan and 1 tbsp (2 tbsp) butter to the pot with linguine. Stir until spinach wilts, 1 min. (TIP: For a lighter sauce consistency, add some reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide linguine between bowls.
- Sprinkle crispy shallots, remaining bacon and remaining Parmesan over top.



# Cook veggies

- Reheat the pan with bacon fat (from step 2) over medium.
- When the pan is hot, add tomatoes and corn.
  Season with salt and pepper.
- Cover and cook, stirring occasionally, until tomatoes soften, 3-4 min.



#### Make sauce

#### 🔒 Add | Shrimp

- Add garlic puree and Cream Sauce Spice Blend to the pan with veggies. Cook, stirring often, until veggies are coated, 30 sec.
- Add cream and ¼ cup (½ cup) reserved pasta water. Season with pepper. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until sauce thickens slightly, 2-3 min. Remove from heat.

# • Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 3 | Prep and cook chicken

Measurements

within steps

#### Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. When **bacon** is done, reheat the same pan (from step 2) over medium-high, then add **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min. \*\* Transfer to a plate, then cover to keep warm. Reuse the same pan to cook **veggies** in step 4.

1 tbsp

2 person

4 person

oil

Ingredient

# 3 | Prep

#### Add | Shrimp

If you opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

#### 5 | Make sauce

#### 🕂 Add | Shrimp

Once boiling, add **shrimp** to the pan with **sauce**, then reduce heat to medium. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Proceed with **remaining** instructions as written.

## 6 | Finish and serve

## 🕕 Add | Chicken Breasts 🗋

Thinly slice **chicken**, then arrange over **linguine**.

<sup>\*\*</sup> Cook chicken, shrimp and bacon to minimum internal temperatures of 74°C/165°F, 74°C/165°F and 71°C/160°F, respectively, as size may vary.