



# Scallop and Bacon Linguine with Spinach

Special Plus

35 Minutes



Jumbo Scallops  
227 g | 454 g



Linguine  
170 g | 340 g



Cream  
237 ml | 474 ml



Bacon Strips  
100 g | 200 g



Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp



Baby Spinach  
56 g | 113 g



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Garlic Puree  
1 tbsp | 2 tbsp



Parsley  
7 g | 14 g



Lemon  
1 | 1

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Salt, unsalted butter, pepper

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, slotted spoon, zester

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Cook bacon

- Before starting, wash and dry all produce.
- 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.

- Cut **bacon** into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside. Carefully discard all but **1 tsp** (2 tsp) **bacon fat** from the pan.

2



### Prep

- Meanwhile, roughly chop **parsley**.
- Roughly chop **spinach**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Pat **scallops** dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt** and **pepper**.

3



### Cook linguine

- Add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) **pasta water**, then drain **linguine**.

4



### Sear scallops

- Heat the pan with **reserved bacon fat** (from step 1) over medium-high.
- When hot, add **scallops**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\*
- Transfer **scallops** to another plate.

5



### Make sauce

- Reheat the same pan over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl to melt. Add **spinach** and **garlic puree**. Cook, stirring often, until **spinach** wilts, about 1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream**, **1 tsp** (2 tsp) **lemon zest**, **2 tsp** (4 tsp) **lemon juice** and **reserved pasta water**. Cook, stirring often, until **sauce** thickens slightly, 4 min. Season with **salt** and **pepper**.

6



### Finish and serve

- Add **linguine**, **scallops** and **parsley** to the pan with **sauce**. Toss to combine.
- Divide **linguine** between plates. Top with **bacon** and **Parmesan**.
- Squeeze a **lemon wedge** over top, if desired.

\*\* Cook scallops and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.