

Creamy Lemon Shrimp Linguine

with Bacon and Tomato Blush Sauce

Fresh Pasta

20 Minutes





285 g | 570 g



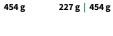




Fresh Linguine 227 g | 454 g



Baby Tomatoes





Lemon 1 | 1



1 tbsp | 2 tbsp



Baby Spinach 56 g | 113 g



Chili Flakes 1tsp | 1tsp



Tomato Sauce Base 2 tbsp | 4 tbsp



113 ml | 237 ml

Allengens 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.

within steps

oil



Prep

- · Before starting, add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce
- Heat Guide for Step 4:
- Mild: 1/8 tsp (1/4 tsp) Medium: 1/4 tsp (1/2 tsp) • Spicy: ½ tsp (1 tsp)
- Halve tomatoes.
- Zest, then juice half the lemon. Cut remaining lemon into wedges.



Cook bacon

- Cut bacon strips in half, crosswise. (TIP: Use kitchen shears to prep bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels.
- When the pan is hot, add bacon. Cook, flipping occasionally, until crispy, 5-7 min.**
- · Remove from heat. Use tongs to transfer **bacon** to the paper towel-lined plate.
- Carefully drain and discard bacon fat, then wipe pan clean.



Season shrimp

 Using a strainer, drain and rinse shrimp. Pat dry with paper towels. Season with salt and pepper.



Make sauce

- Reheat the same pan (from step 1) over medium.
- When hot, add ½ tbsp (1 tbsp) butter, then tomatoes, tomato sauce base, garlic puree and ½ tsp chili flakes. (NOTE: Reference heat guide.) Cook, stirring often, until tomatoes soften, 2-3 min.
- Add **cream** and **shrimp**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly and **shrimp** are cooked through, 2-3 min.**



Cook linguine

- When sauce is almost done, add linguine to the boiling water. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- When linguine is tender, reserve ½ cup (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.



Finish and serve

- Add sauce, spinach, lemon zest, half the reserved pasta water, 1 tbsp (2 tbsp) butter and ½ tbsp (1 tbsp) lemon juice to pot with linguine.
- Season with salt and pepper. Toss to combine until **spinach** wilts and **butter** melts, 1-2 min. (TIP: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide linguine between plates.
- Crumble bacon over top.
- Squeeze a **lemon wedge** over top, if desired.