



# Creamy Lemon Shrimp Linguine

## with Bacon and Tomato Blush Sauce

Fresh Pasta

20 Minutes



Shrimp  
285 g | 570 g



Bacon Strips  
100 g | 200 g



Fresh Linguine  
227 g | 454 g



Baby Tomatoes  
227 g | 454 g



Lemon  
1 | 1



Garlic Puree  
1 tbsp | 2 tbsp



Baby Spinach  
56 g | 113 g



Chili Flakes  
1 tsp | 1 tsp



Tomato Sauce Base  
2 tbsp | 4 tbsp



Cream  
113 ml | 237 ml

**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, pepper, unsalted butter

**Cooking utensils** | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer, tongs, zester

Measurements  
within steps

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

1



## 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: ¼ tsp (¼ tsp)
  - Medium: ¼ tsp (½ tsp)
  - Spicy: ½ tsp (1 tsp)

- Halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.

2



## 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.

3



## Season shrimp

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

4



## 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.\*\*

5



## 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.

6



## Finish and serve

- Add **sauce**, **spinach**, **lemon zest**, **half the reserved pasta water**, 1 **tbsp** (2 **tblsp**) **butter** and ½ **tbsp** (1 **tblsp**) **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 **tblsp** at a time, if desired.)
- Divide **linguine** between plates.
- Crumble **bacon** over top.
- Squeeze a **lemon wedge** over top, if desired.

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