



Fiery Shrimp and Bacon Puttanesca












with Spinach and Olives

Fresh Pasta

Spicy

20 Minutes



-  Shrimp
285 g | 570 g
-  Bacon Strips
100 g | 200 g
-  Fresh Linguine
227 g | 454 g
-  Crushed Tomatoes with Garlic and Onion
1 | 2
-  Mixed Olives
60 g | 120 g
-  Chili Flakes 
½ tsp | 1 tsp
-  Garlic Puree
2 tbsp | 4 tbsp
-  Yellow Onion, chopped
56 g | 113 g
-  Baby Spinach
56 g | 113 g
-  Parmesan Cheese, shredded
¼ cup | ½ cup

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 | Oil, salt, pepper, sugar

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

Measurements
within steps

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

1



Cook bacon

- Before starting, preheat the broiler to high.
- 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.

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium-high.
- When hot, add **bacon** and **2 tbsp water** (4 tbsp) **water**. Cook, flipping occasionally, until crispy, 5-7 min. ** Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.

2



Prep

- Meanwhile, roughly chop **spinach**.
- Strain, then halve **olives**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Set aside.

3



Cook shrimp

- Toss **shrimp** with $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** on an unlined baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven until **shrimp** just turn pink, 5-6 min. **

4



Make sauce

- Meanwhile, keep **1 tbsp** (2 **tbsp**) **bacon fat** in the pan and discard remaining bacon fat, then add **onions**. Cook, stirring occasionally, until tender, 2-3 min.
- Add $\frac{1}{2}$ **tsp** (1 **tsp**) **chili flakes**. Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes**, **garlic puree**, **half the olives**, $\frac{1}{4}$ **cup** ($\frac{1}{2}$ **cup**) **water** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **sugar**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.
- Remove from heat.

5



Cook pasta

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Drain and return **linguine** to the same pot, off heat.

6



Finish and serve

- Pour **sauce** over **linguine** in the large pot, then add **shrimp** and **spinach**. Toss to combine, then season with **salt** and **pepper**
- Divide **linguine** between plates.
- Sprinkle over **bacon**, **remaining olives** and **Parmesan**.

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