

Fiery Shrimp and Bacon Puttanesca

with Spinach and Olives

Fresh Pasta

Spicy

20 Minutes





285 g | 570 g





Bacon Strips 100 g | 200 g





Fresh Linguine



227 g | 454 g



Mixed Olives



60 g | 120 g

Chili Flakes 1/2 tsp | 1 tsp

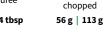


Garlic Puree





2 tbsp | 4 tbsp





Baby Spinach

Parmesan

56 g | 113 g

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

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.

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.



Prep

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



Measurements

within steps

(2 tbsp)

1 tbsp

oil

Cook shrimp

 Toss shrimp with ½ 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.**



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 ½ tsp (1 tsp) chili flakes. Cook, stirring often, until fragrant, 1 min.
- Add crushed tomatoes, garlic puree, half the olives, ¼ cup (½ cup) water and ¼ tsp (½ tsp) sugar. Cook, stirring occasionally, until sauce thickens slightly, 2-3 min. Season with salt and pepper, to taste.
- · Remove from heat.



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.



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.