



# Creamy Bison and Bacon Linguine

## with Mushrooms and Cucumber Spinach Salad

Fresh Pasta

30 Minutes



Lean Ground Bison  
250 g | 500 g



Bacon Strips  
100 g | 200 g



Fresh Linguine  
227 g | 454 g



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Cream  
113 ml | 237 ml



Dijon Mustard  
1 tbsp | 2 tbsp



Chives  
7 g | 7 g



Garlic Powder  
1 tsp | 2 tsp



Mushrooms  
113 g | 227 g



White Wine Vinegar  
1 tbsp | 2 tbsp



Baby Spinach  
56 g | 113 g



Mini Cucumber  
1 | 2

**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** | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, whisk

Measurements  
within steps

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

1



### Cook linguine

• Before starting, wash and dry all produce.

- 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.
- Add **linguine** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **linguine** to the same pot, off heat.

2



### Prep

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Thinly slice **mushrooms**.
- Thinly slice **chives**.
- Pat **bacon** dry with paper towels, then cut into ¼-inch pieces.
- Add **vinegar**, **half the Dijon**, **½ tsp sugar** and **1 ½ tbsp** (3 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.

3



### Cook mushrooms

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min.
- Season with **salt** and **pepper**, to taste.
- Transfer **mushrooms** to a plate.

4



### Start sauce

- Heat the same pan over medium-high.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until **bacon** starts to render fat, 3-4 min.\*\*
- Add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 3-4 min.\*\*
- Season with **salt** and **pepper**.
- Add **mushrooms**. Sprinkle **garlic powder** and **Cream Sauce Spice Blend** over top. Cook, stirring often, until combined, 30 sec.

5



### Finish sauce and assemble pasta

- Stir **reserved pasta water**, **cream** and **remaining Dijon** into the pan with **sauce**, then bring to a simmer, stirring often.
- Once simmering, add **linguine**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste.

6



### Finish and serve

- Add **cucumbers** and **spinach** to the large bowl with **vinaigrette**. Toss to combine.
- Divide **linguine** between plates.
- Sprinkle with **chives**.
- Serve **salad** alongside.

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