



Jumbo Shrimp and Fresh Linguine 'BLT' Alfredo

with White Wine-Garlic Cream Sauce

Fresh Pasta

35 Minutes



Jumbo Shrimp
285 g | 570 g



Bacon Strips
100 g | 200 g



Fresh Linguine
227 g | 454 g



Baby Tomatoes
113 g | 227 g



Yellow Onion
1 | 2



Baby Spinach
113 g | 227 g



Garlic, cloves
2 | 4



Parsley
7 g | 14 g



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Cream
113 ml | 237 ml



Parmesan
Cheese, shredded
¼ cup | ½ cup



White Cooking
Wine
4 tbsp | 8 tbsp



Cream Cheese
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.

Ingredient quantities **56 g** | **113 g**
2-serving 4-serving

Pantry items | Butter, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer, tongs

1



Cook bacon and start prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- To a large pot, add **10 cups water** and **1 tbsp salt** (use same for 4 servings). Cover and bring to a boil over high heat.
- Meanwhile, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat.
- While **bacon** cooks, peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.

2



Broil tomatoes and finish bacon

- Line a baking sheet with aluminum foil.
- Halve **tomatoes**.
- To the prepared baking sheet, add **tomatoes** and **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**. Toss to coat.
- Broil in the **middle** of the oven for 7-9 min, until lightly golden and just burst.
- Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve **1 tbsp** (2 tbsp) **bacon fat** in pan. Discard excess.

3



Prep and sear shrimp

- Using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Remove and discard shrimp tails. Season with **salt** and **pepper**.
- Reheat pan over medium-high. When hot, add **shrimp**. Cook for 2-3 min, stirring occasionally, until **shrimp** just turn pink.** Transfer to a plate and cover to keep warm.

4



Make sauce

- Reheat pan over medium-low. Add **1 tbsp** (2 tbsp) **butter** and **onions**. Cook for 2-4 min, stirring often to remove any browned bits from the pan often, until softened and golden.
- Add **Cream Sauce Spice Blend** and **garlic**. Stir to coat.
- Add **white wine**, **cream**, **cream cheese** and **½ cup** (¾ cup) **water**. Season with **salt** and **pepper**. Bring to a simmer.
- Cook for 3-5 min, stirring occasionally until **sauce** is smooth and thickens slightly.

5



Cook linguine

- While **sauce** simmers, to the boiling water, add **linguine**. Cook for 2-4 min, stirring occasionally, until tender but still firm to the bite.
- Reserve **¼ cup** (½ cup) **pasta water**. Strain **linguine**, then return to the pot, off heat.

6



Finish and serve

- Add **spinach**, **shrimp**, **linguine**, **Parmesan cheese** and **reserved pasta water** to pan with **sauce**. Stir until **spinach** wilts, 1 min. Season to taste with **salt** and **pepper**.
- Divide **pasta** between plates.
- Top with **tomatoes**.
- Cut or tear **bacon** into ½-inch peices over top.
- Sprinkle **parsley** over top.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2-serving	4-serving	Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook bacon to a minimum internal temperature of 160°F and shrimp to a minimum internal temperature of 165°F, as size may vary.