

Customized Protein Add

Linguine and Bacon in Blush Sauce

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you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫

with Baby Tomatoes, Corn and Crispy Shallots

2 Double

20 Minutes

🚫 Swap)





Breasts '

Strips

200 g | 400 g



Bacon Strips



100 g | 200 g





Baby Tomatoes



Crispy Shallots

28 g | 56 g

113 g | 227 g



113 ml | 237 ml



1 tbsp | 2 tbsp







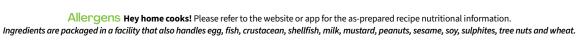
Baby Spinach 56 g | 113 g



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



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



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



Cook linguine

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- · Wash and dry all produce.
- Add linguine to the boiling water. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) pasta water, then drain linguine and return to the same pot, off heat.



Cook veggies

- Reheat the pan with bacon fat (from step 2) over medium.
- When the pan is hot, add tomatoes and corn.
 Season with salt and pepper.
- Cover and cook, stirring occasionally, until tomatoes soften, 3-4 min.



Cook bacon

Add | Chicken Breasts

🔀 Double | Bacon 🕽

- Meanwhile, line a plate with paper towels.
- Cut bacon crosswise into ½-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add bacon. Cook, stirring occasionally, until crispy, 5-7 min.** (TIP: Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to the paper towel-lined plate.
 Set aside.

Reserve bacon fat in the pan.



Make sauce

- Add garlic puree and Cream Sauce Spice Blend to the pan with veggies. Cook, stirring often, until veggies are coated, 30 sec.
- Add **cream** and ¼ **cup** (½ cup) **water**. Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until sauce thickens slightly, 2-3 min.
- Remove from heat.



Prep

- Meanwhile, drain corn.
- Halve tomatoes.



Finish and serve

😡 Double | Bacon 🕽

- Add spinach, sauce, half the bacon, half the Parmesan and 1 tbsp (2 tbsp) butter to the pot with linguine. Stir until spinach wilts, 1 min. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide linguine between bowls.
- Sprinkle crispy shallots, remaining bacon and remaining Parmesan over top.

2 Cook chicken

Measurements

within steps

🛨 Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat pan with **bacon fat** over medium heat. When hot, add **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Use the same pan to cook **veggies** in step 4.

1 tbsp

2 person

4 person

oil

Ingredient

2 Cook bacon

😢 Double | Bacon

If you've opted for **double bacon**, cook it in the same way the recipe instructs you to cook the **regular portion of bacon**. Remove half of the fat from pan and save for another use, if desired.

6 | Finish and serve

Add | Chicken Breasts

Thinly slice **chicken**. Top bowls with **chicken**.

- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.