



Creamy Alfredo-Style Jumbo Shrimp Linguine

with Bacon and Peas

Fresh Pasta

25 Minutes



Bacon Strips
100 g | 200 g



Jumbo Shrimp
285 g | 570 g



Fresh Linguine
227 g | 454 g



Baby Spinach
113 g | 226 g



Parmesan
Cheese, shredded
¼ cup | ½ cup



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Cream
113 ml | 237 ml



Green Peas
56 g | 113 g



Garlic Puree
1 tbsp | 2 tbsp

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 | Salt, unsalted butter, pepper, oil

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



Prep

- Before starting, preheat the broiler to high.
 - 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.
- Roughly chop **spinach**.
 - Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
 - Cut **bacon** into ¼-inch strips.

2



Broil shrimp

- Add **shrimp**, **half the garlic puree** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven, until **shrimp** just turn pink, 5-6 min.**

3



Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.
- Carefully discard all but **1 tsp** (2 tsp) **bacon fat** from the pan.

4



Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain linguine.

5



Make sauce and assemble

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **peas**. Cook, stirring often, until tender, 5 min.
- Add **spinach** and **remaining garlic puree**. Cook, stirring often, until **spinach** wilts, 1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream**, **reserved pasta water** and **2 tbsp** (4 tbsp) **butter**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **linguine** and **shrimp**. Season with **salt** and **pepper**, then toss to combine.

6



Finish and serve

- Divide **shrimp linguine** between plates.
- Sprinkle **bacon** and **Parmesan** over top.

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