



Scallop and Bacon Linguine with Spinach

Special Plus

35 Minutes



Jumbo Scallops
227 g | 454 g



Linguine
170 g | 340 g



Cream
237 ml | 474 ml



Bacon Strips
100 g | 200 g



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Baby Spinach
56 g | 113 g



Parmesan
Cheese, shredded
¼ cup | ½ cup



Garlic Puree
1 tbsp | 2 tbsp



Parsley
7 g | 14 g



Lemon
1 | 1

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

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

Measurements
within steps

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

1



Cook bacon

- Before starting, wash and dry all produce.
- 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.
- Cut **bacon** into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. ** Remove the pan 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.

2



Prep

- Meanwhile, roughly chop **parsley**.
- Roughly chop **spinach**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Pat **scallops** dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt** and **pepper**.

3



Cook linguine

- Add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) **pasta water**, then drain **linguine**.

4



Sear scallops

- Heat the pan with **reserved bacon fat** (from step 1) over medium-high.
- When hot, add **scallops**. Pan-fry until golden-brown and cooked through, 2-3 min per side. **
- Transfer **scallops** to another plate.

5



Make sauce

- Reheat the same pan over medium. When hot, add **2 tbsp** (4 tbsp) **butter**, then **spinach** and **garlic puree**. Cook, stirring often, until **spinach** wilts, 1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Stir until **veggies** are coated, 30 sec.
- Add **cream**, **1 tsp** (2 tsp) **lemon zest**, **2 tsp** (4 tsp) **lemon juice** and **reserved pasta water**. Cook, stirring often, until **sauce** thickens slightly, 4 min. Season with **salt** and **pepper**.
- Add **linguine**, **scallops** and **parsley**. Toss to combine.

6



Finish and serve

- Divide **linguine** between plates. Top with **bacon** and **Parmesan**.
- Squeeze a **lemon wedge** over top, if desired.

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