



Creamy Bison and Bacon Linguine

with Mushrooms and Apple-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



Gala Apple
1 | 2



Mushrooms
113 g | 227 g



White Wine Vinegar
1 tbsp | 2 tbsp



Baby Spinach
56 g | 113 g



Cream Cheese
2 | 4

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, core, then cut **apple** into ¼-inch slices.
- Thinly slice **mushrooms**.
- Thinly slice **chives**.
- Pat **bacon** dry with paper towels, then cut into ¼-inch pieces.
- Add **vinegar**, **1 tsp** (2 tsp) **Dijon**, **½ tsp** (1 tsp) **sugar** and **1 ½ tbsp oil** (3 tbsp) 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



Cook bacon and bison

- 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 **Cream Sauce Spice Blend** over top. Cook, stirring often, until combined, 30 sec.

5



Cook sauce and assemble pasta

- Stir **reserved pasta water**, **cream**, **cream cheese** 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 **apples** and **spinach** to the large bowl with **vinaigrette**. Toss to combine.
- Divide **linguine** between bowls.
- 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.