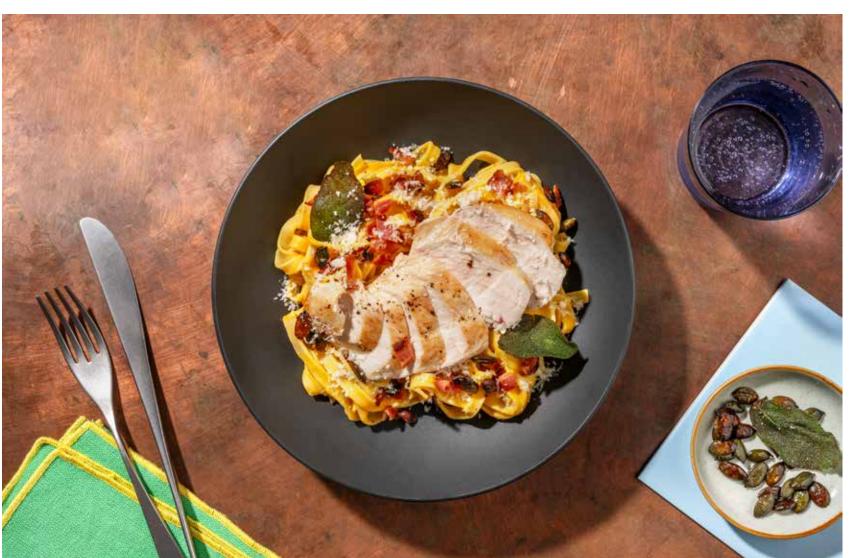


Creamy Chicken, Bacon and Squash Linguine

with Fried Sage Leaves

Fall Faves

30 Minutes





2 | 4





100 g | 200 g



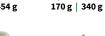
Fresh Linguine



Butternut

Squash, cubes

227 g | 454 g





Yellow Onion, chopped



56 g | 113 g





113 ml | 237 ml

Cheese, shredded ¼ cup | ½ cup

7g | 7g



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



Cream Cheese



Pepitas 28 g | 56 g



Garlic Salt 1 tsp | 2 tsp

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium pot, paper towels, potato masher, slotted spoon



Cook bacon

- Before starting, preheat oven to 450°F.
- 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. Reduce heat until needed in step 5.
- Wash and dry all produce.
- · Heat a large non-stick pan over medium-high
- While the pan heats, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips.
- When the pan is hot, add bacon. Cook, stirring often, 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 prepared plate.
- Reserve bacon fat in pan. (NOTE: You will use pan with bacon fat in step 2 and step 4.)



Finish prep and cook chicken

- Meanwhile, pat chicken dry with paper towels. Season with salt and pepper.
- When bacon is done, reheat the same pan over medium-high.
- When hot, add chicken. Sear until golden, 1-2 min per side.
- Remove from heat, then transfer chicken to an unlined baking sheet.
- Bake in the middle of the oven until cooked through, 10-12 min.**
- Strip sage leaves from stems on a clean cutting board. (NOTE: You will use leaves and stems.)



Make sauce

- Heat a medium pot over medium heat.
- When hot, add 1 tbsp (2 tbsp) butter, onions, Cream Sauce Spice Blend and sage stems. Stir until fragrant, 1-2 min.
- Add squash, cream, cream cheese, garlic salt and ¼ cup (½ cup) water. Season with pepper. Bring to a boil over high, then reduce heat to medium.
- Cook until squash is tender, 10-12 min.
- · Remove from heat, then remove and discard sage stems.
- Using a masher, mash mixture until sauce reaches desired creaminess.



Fry pepitas and sage leaves

- Meanwhile, reheat the pan with reserved bacon fat over medium-high.
- When hot, add pepitas and sage leaves. Fry until pepitas are golden and sage begins to crisp, 1 min.
- Using a slotted spoon, transfer fried pepitas and sage leaves to the paper-towel lined plate with bacon. Season fried pepitas and sage leaves with salt while still hot. Set aside.



Cook linguine

- · Meanwhile, return water to a boil over high heat.
- Add linguine to the boiling water. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve ½ cup (1 cup) pasta water, then drain **linguine** and return to the same pot, off heat.



Finish and serve

- Add sauce, half the bacon and half the Parmesan to the pot with linguine. Season with pepper, then stir to combine. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Thinly slice chicken. Divide linguine between bowls. Top with **chicken**.
- Sprinkle fried pepitas, fried sage leaves, remaining bacon and remaining Parmesan over top.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook poultry and pork to minimum internal temperatures of 165°F and 160°F, respectively.

Measurements within steps

1 tbsp

oil