



Creamy Chicken, Bacon and Squash Linguine

with Fried Sage Leaves

Fall Faves

30 Minutes



Chicken Breasts ⁺
2 | 4



Bacon Strips
100 g | 200 g



Fresh Linguine
227 g | 454 g



Butternut Squash, cubes
170 g | 340 g



Yellow Onion, chopped
56 g | 113 g



Sage
7 g | 7 g



Cream
113 ml | 237 ml



Parmesan Cheese, shredded
¼ cup | ½ cup



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Cream Cheese
2 | 4



Pepitas
28 g | 56 g



Garlic Salt
1 tsp | 2 tsp

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.

1



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 heat.
- 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.)

2



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.)

3



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.

4



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.

5



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.

6



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.