
















Alfredo Shrimp Linguine and Bruschetta Appetizer

with Bacon and Peas

Perfect Pair

25 Minutes



-  **Jumbo Shrimp**
285 g | 570 g
-  **Bacon Strips**
100 g | 200 g
-  **Fresh Linguine**
227 g | 454 g
-  **Baby Spinach**
113 g | 226 g
-  **Parmesan Cheese, shredded**
½ cup | 1 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
-  **Baby Tomatoes**
113 g | 227 g
-  **Parsley**
7 g | 14 g
-  **Ciabatta Roll**
2 | 4
-  **Balsamic Glaze**
2 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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Salt, unsalted butter, pepper, oil

Cooking utensils | 2 baking sheets, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, paper towels, slotted spoon, strainer

1



Make bruschetta appetizer

- 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.

- Quarter **cherry tomatoes**.
- Roughly chop **parsley**.
- Halve **ciabatta**.
- Add **ciabatta** to an unlined baking sheet. Toast in the **middle** of the oven until golden brown, 3-4 min.
- Meanwhile, add **tomatoes, parsley, ½ tsp (1 tsp) garlic puree, ½ tbsp (1 tbsp) oil and 1 tbsp (2 tbsp) Parmesan** to a medium bowl. Season with **salt and pepper**, then toss to coat.
- Top **toasted ciabatta** with **bruschetta mixture**. Drizzle **some balsamic glaze** over top.
- Serve immediately or with the main dish.

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.

2



Prep and broil shrimp

- Roughly chop **spinach**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Cut **bacon** into ¼-inch strips.
- 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.**

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.

3



Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high.
- 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.

6



Finish and serve

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

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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