



Creamy Mushroom Alfredo

with Linguine and Spinach

Veggie

Spicy

30 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

+ Add



Chicken Breasts
2 | 4

+ Add



Bacon Strips
100 g | 200 g



Linguine
170 g | 340 g



Mushrooms
227 g | 454 g



Cream
237 ml | 474 ml



Shallot
1 | 2



Baby Spinach
56 g | 113 g



Garlic Salt
1 tsp | 2 tsp



Cream Cheese
2 | 4



Chili Flakes
1 tsp | 1 tsp



Parmesan Cheese, shredded
¼ cup | ½ cup



Soy Sauce
1 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.

Pantry items | Pepper, butter, salt

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons

1



Cook linguine

- Before starting, bring a large pot of salted water to a boil (use same for 4 servings).
- Wash and dry all produce.
- If you've opted to add chicken breasts, preheat oven to 450°F.

- Once water is boiling, add **linguine**. Cook uncovered for 10-12 min, stirring occasionally, until tender but still firm to the bite.
- Strain **linguine**, then return to the pot, off heat.

4



Make mushroom Alfredo sauce

- Reduce heat to medium.
- Stir **cream cheese** into **mushroom-shallot mixture**. Cook for 1-2 min, stirring often, until **cream cheese** melts.
- Add **cream**. Cook for 2-3 min, stirring often, until **sauce** thickens slightly.
- Add **spinach**. Stir for 1-2 min, until wilted.

2



Prep

- + Add | **Chicken Breasts**
- + Add | **Bacon Strips**
- Meanwhile, peel, then finely chop **shallot**.
- Thinly slice **mushrooms**.
- Roughly chop **spinach**.

5



Assemble pasta

- Pour **mushroom Alfredo sauce** into the pot with **linguine**, then toss to combine.

3



Cook veggies

- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **shallots**. Cook for 2-3 min, stirring often, until softened.
- Add **mushrooms** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **garlic salt**. Cook for 2-3 min, stirring occasionally, until **mushrooms** begin to soften.
- Add **soy sauce**. Cook for 2-3 min, stirring often, until **mushrooms** are tender. Season with **pepper**.

6



Finish and serve

- + Add | **Chicken Breasts**
- + Add | **Bacon Strips**
- Divide **mushroom Alfredo linguine** between bowls.
- Sprinkle with **Parmesan**.
- Sprinkle **chili flakes** over top, if you like.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2-serving	4-serving	Ingredient

For 6 servings

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.

2 | Prep and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high. When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **chicken**. (**NOTE:** Don't crowd the pan; cook chicken in 2 batches if needed.) Cook for 1-2 min per side, until golden. Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven for 12-14 min, until **chicken** is cooked through.** Use the same pan to cook **veggies** in step 3.

2 | Prep and cook bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard bacon fat from pan. Carefully wipe the pan clean, then use the same pan to cook **veggies** in step 3.

6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top **linguine** with **chicken**.

6 | Finish and serve

+ Add | **Bacon Strips**

Roughly crumble **bacon** over **linguine**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook chicken and bacon to a minimum internal temperature of 165°F and 160°F, respectively.