

HELLO Creamy Mushroom Alfredo with Linguine and Spinach

Veggie

(C) Swap

Spicy

2 Double

30 Minutes

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 🎥





Breasts (

Bacon Strips

100 g | 200 g







170 g | 340 g





1 | 2

237 ml | 474 ml



Baby Spinach



56 g | 113 g









2 | 4

1 tsp | 1 tsp



Parmesan Cheese, shredded

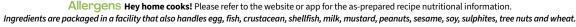


1/4 cup | 1/2 cup

Ingredient quantities

Soy Sauce

1 tbsp | 2 tbsp



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



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.



Prep

Chicken Breasts 🛨 Add 📗

Add | Bacon Strips

- Meanwhile, peel, then finely chop shallot.
- Thinly slice mushrooms.
- Roughly chop spinach.



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 ¼ tsp (½ 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**.



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.



Assemble pasta

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



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

oil

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 ½ 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

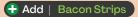
If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard bacon fat from pan. Carefully wipe the pan clean, then use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



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.