



Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes

Customized Protein

+ Add

↻ Swap

or

×2 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

×2 Double



Bacon Strips
200 g | 400 g



Bacon Strips
100 g | 200 g



Linguine
170 g | 340 g



Mushrooms
113 g | 227 g



Yellow Onion
1 | 1



Thyme
7 g | 7 g



Baby Spinach
56 g | 113 g



Garlic Puree
1 tbsp | 2 tbsp



Cream Cheese
2 | 4



Parmesan Cheese, shredded
¼ cup | ½ cup



Chicken Broth Concentrate
1 | 2

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 | Salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, slotted spoon, small bowl

1



Prep

- Before starting, wash and dry all produce.

+ Add | Chicken Breasts

- Bring a large pot of **salted water** to a boil over high.
- Meanwhile, thinly slice **mushrooms**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Peel, then cut **half the onion** (whole onion for 4 servings) into ¼-inch pieces.

4



Cook linguine

- Meanwhile, to the **boiling water**, add **linguine**. Cook for 10-13 min, until tender but still firm to the bite.
- Reserve **½ cup** (1 cup) **pasta water**. Strain **linguine**, then return to the pot, off heat.

2



Cook bacon

×2 Double | Bacon Strips

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high.
- When hot, add **bacon**. Cook for 5-7 min, stirring occasionally, until crispy.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.
- Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

5



Make sauce and finish linguine

- Meanwhile, to the pan with **mushrooms**, add **cream cheese**. Stir for 1-2 min, until **cream cheese** melts.
- Add **broth concentrate** and **spinach**. Stir for 1-2 min, until **spinach** wilts.
- When **linguine** is done, add **sauce**, **reserved pasta water**, **half the bacon** and **half the Parmesan** to the pot.
- Season with **salt** and **pepper**, then toss to combine.

3



Cook mushrooms

- Reheat the pan with **reserved bacon fat** over medium-high.
- When hot, add **mushrooms**, **onions** and **thyme**. Cook for 5-6 min, stirring occasionally, until softened.
- Add **garlic puree**. Cook for 1 min, stirring often, until fragrant.

6



Finish and serve

+ Add | Chicken Breasts

- Divide **bacon and mushroom linguine** between bowls.
- Sprinkle **remaining bacon** and **remaining Parmesan** over top.

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.

1 | Prep and cook chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry for 6-7 min on one side until golden. Flip, then cover and continue cooking for 6-7 min, until cooked through.** Transfer to a plate and cover to keep warm. Use the same pan to cook **bacon** in step 2.

2 | Cook bacon

×2 Double | Bacon Strips

If you've opted for **double bacon**, cook in the same way the recipe instructs you to cook the **regular portion of bacon**.

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top bowls with **chicken**.

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

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