

Customized Protein Add Swap

Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes

2 Double





Breasts (

Bacon Strips 200 g | 400 g

Bacon Strips

Linguine 100 g | 200 g 170 g | 340 g



Mushrooms



113 g | 227 g



Thyme



1 | 1

7g | 7g





Garlic Puree 1 tbsp | 2 tbsp



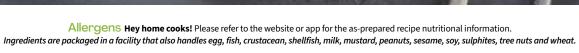
Cream Cheese



Parmesan Cheese, shredded 1/4 cup | 1/2 cup



Chicken Broth Concentrate 1 | 2



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 🎥

Ingredient quantities

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



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 \(\frac{1}{4} \)-inch pieces.



Cook bacon

😢 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.



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.



2 | Cook bacon

Measurements

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

medium. When hot, add 1 tbsp (2 tbsp) oil,

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.

then chicken. Pan-fry for 6-7 min on one side

pepper. Heat a large non-stick pan over

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

within steps

For 6 servings

oil

🔽 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.

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.



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.



Finish and serve

+ Add | Chicken Breasts

- Divide bacon and mushroom linguine between bowls.
- Sprinkle 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 bacon and chicken to a minimum internal temperature of 160°F and 165°F, respectively.