



Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Bacon Strips



Chicken Breasts



Linguine



Mushrooms



Yellow Onion



Thyme



Baby Spinach



Garlic Puree



Cream Cheese



Parmesan Cheese,
shredded



Chicken Broth
Concentrate

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts ♦	2	4
Linguine	170 g	340 g
Mushrooms	113 g	227 g
Yellow Onion	56 g	113 g
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
Salt and Pepper*		

* Pantry items

** Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.

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

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.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Prep

- 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.
- Meanwhile, thinly slice **mushrooms**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Peel, then cut **half the onion** into ¼-inch pieces (use all for 4 ppl).

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 heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan fry on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min.** Transfer to a plate, then cover with foil and set aside to rest, 2-3 min.

4



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.

2



Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan 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.

3



Cook mushrooms

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

5



Make sauce and finish linguine

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

6



Finish and serve

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

Thinly slice **chicken**. Arrange **chicken** on top of **plated linguine**.

Dinner Solved!