

Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes





Bacon Strips







Mushrooms





Thyme

Garlic Puree

Yellow Onion



Baby Spinach





Cream Cheese





Chicken Broth Concentrate



instructions on the back of this card and you're set.

Happy cooking!

CUSTOM RECIPE This is a Custom Recipe. If you chose to add chicken, simply follow the

HELLO THYME

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Bust out

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

Inaredients

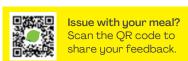
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	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts	2	4
Linguine	170 g	340 g
Mushrooms	113 g	227 g
Yellow Onion	56 g	113 g
Thyme	7 g	7 g
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Cream Cheese	2	4
Parmesan Cheese, shredded	⅓ cup	½ cup
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.





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 1/4-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.



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.



Cook bacon

- Cut **bacon** crosswise into 1/4-inch strips.
- · Heat a large non-stick pan over mediumhigh 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.



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.



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.



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!