



Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes



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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 bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F.

♦ 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.



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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 (whole onion for 4 ppl).

If you've opted to add **chicken breasts**, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.** Use same pan to cook **bacon** in step 2.



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 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 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.



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.



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.



Finish and serve

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

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

Dinner Solved!