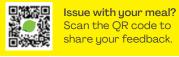


# Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 30-40 Minutes





Bacon Strips







Mushrooms





Yellow Onion





Baby Spinach



Thyme

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!

## Start here

• Before starting, wash and dry all produce.

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

#### **Bust out**

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

## **Ingredients**

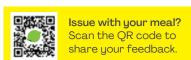
ingi calcines		
	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts •	2	4
Linguine	170 g	340 g
Mushrooms	113 g	227 g
Yellow Onion	56 g	113 g
Thyme	7 g	7 g
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Cream Cheese	2	4
Parmesan Cheese, shredded	⅓ cup	½ cup
Chicken Broth Concentrate	1	2
Salt and Pepper*		

- \* Pantry items
- \*\* Cook pork and poultry 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).

**Cook linguine** 

until tender, 10-12 min.

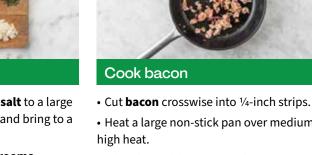
heat.

Meanwhile, add linguine to the boiling

• Reserve ½ cup (1 cup) pasta water, then

water. Cook uncovered, stirring occasionally,

drain and return linguine to the same pot, off



- · 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.

with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, 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 chicken to another plate, then cover loosely with foil and set aside to rest, 2-3 min.



- Heat a large non-stick pan over medium-
- Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

If you've opted to add chicken, pat chicken dry



## 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 **linguine** with sliced chicken

# Dinner Solved