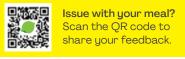
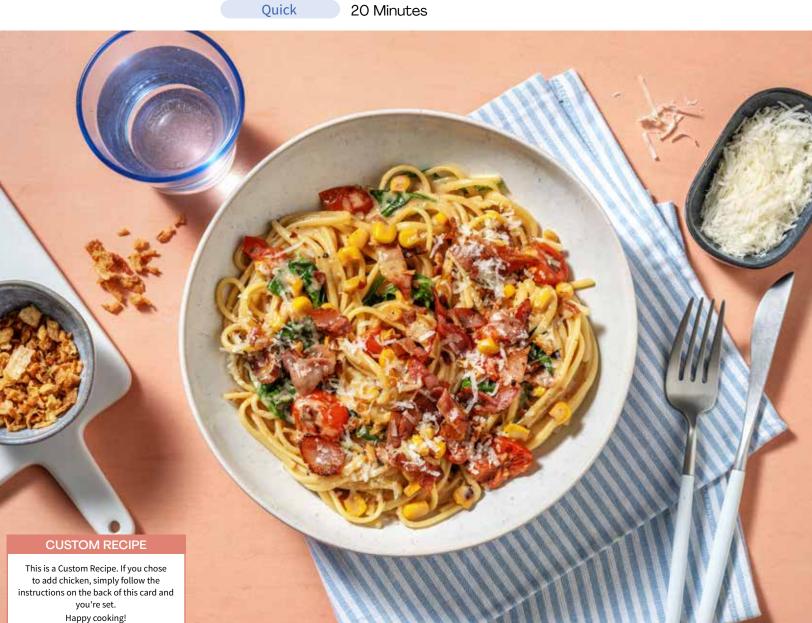


# Bacon Linguine in Blush Sauce

with Baby Tomatoes, Corn and Crispy Shallots







Bacon Strips





Linguine







Crispy Shallots



Cream

Corn Kernels





Garlic Puree



Baby Spinach



Parmesan Cheese, shredded



Cream Sauce Spice

Blend

# Start here

- Before starting, 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.
- Wash and dry all produce.

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

#### **Bust out**

Colander, measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels

# Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts	2	4
Linguine	170 g	340 g
Baby Tomatoes	113 g	227 g
Crispy Shallots	28 g	28 g
Cream	113 ml	237 ml
Garlic Puree	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	1/4 cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F respectively, as sizes 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.



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## **Cook linguine**

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

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. Reuse the pan to cook **bacon** in step 2.



- Meanwhile, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\* (TIP: Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve bacon fat in the pan. (NOTE: You will use the pan again in step 4.)



#### Prep

- · Meanwhile, drain corn.
- Halve tomatoes.



- Heat the pan with bacon fat (from step 2) over medium.
- When hot, add **tomatoes** and **corn**. Season with salt and pepper.
- Cover and cook, stirring occasionally, until tomatoes soften, 3-4 min.



- Add garlic puree and Cream Sauce Spice **Blend** to the pan with **veggies**. Cook, stirring often, until veggies are coated, 30 sec.
- Add cream and ¼ cup (½ cup) water. Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until sauce thickens slightly, 2-3 min.
- · Remove from heat.



### Finish and serve

- Add spinach, sauce, half the bacon, half the Parmesan and 1 tbsp (2 tbsp) butter to the pot with linguine. Season with salt and pepper, to taste. Stir until spinach wilts, 1 min. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired!)
- Divide linguine between bowls.
- Sprinkle crispy shallots, remaining bacon and remaining Parmesan over top.

Thinly slice **chicken**. Top final plates with **chicken**.

**Dinner Solved!**