

Happy cooking!

# Creamy Alfredo-Style Jumbo Shrimp Linguine

with Bacon and Peas

Fresh Pasta

Quick

25 Minutes



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Bacon Strips





Jumbo Shrimp



Fresh Linguine



**Baby Spinach** 



shredded



Cream Sauce Spice



Blend



Green Peas



Cream

Garlic Puree

## Start here

- Before starting, preheat the broiler to high.
- 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 2 person 4 person Ingredient

#### **Bust out**

Baking sheet, colander, measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Double Jumbo Shrimp	570 g	1140 g
Jumbo Shrimp	285 g	570 g
Fresh Linguine	227 g	454 g
Baby Spinach	113 g	226 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	113 ml	237 ml
Green Peas	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

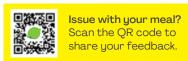
Salt and Pepper\*

\*\* Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

#### 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

- Roughly chop spinach.
- Using a strainer, drain and rinse shrimp, then pat dry with paper towels.
- Cut **bacon** into ¼-inch strips.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **shrimp**.



#### **Broil shrimp**

- Add shrimp, half the garlic puree and
  1 tbsp (2 tbsp) oil to an unlined baking sheet.
  Season with salt and pepper, then toss to coat.
- Broil in the **middle** of the oven, until **shrimp** just turn pink, 5-6 min.\*\*



#### Cook bacon

- Meanwhile, 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 paper towel-lined plate and set aside.
- Carefully discard all but
- 1 tsp (2 tsp) bacon fat from the pan.



# Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve ½ cup (1 cup) pasta water, then drain linguine.



#### Make sauce and assemble

- Heat the pan with reserved bacon fat over medium-high.
- When hot, add **peas**. Cook, stirring often, until tender, 5 min.
- Add spinach and remaining garlic puree.
  Cook, stirring often, until spinach wilts,
  1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream**, **reserved pasta water** and **2 tbsp** (4 tbsp) **butter**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **linguine** and **shrimp**. Season with **salt** and **pepper**, then toss to combine.



- Divide **shrimp linguine** between plates.
- Sprinkle bacon and Parmesan over top.

# **Dinner Solved!**

<sup>\*</sup> Pantry items