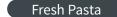


Creamy Alfredo-Style Jumbo Shrimp Linguine

with Bacon and Peas



Quick

25 Minutes



Sea Scallops 227g | 454g









If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥









100 g | 200 g





Fresh Linguine



227 g | 454 g





shredded
1/4 cup | 1/2 cup



Blend 1 tbsp | 2 tbsp



113 ml | 237 ml



56 g | 113 g



Garlic Puree 1 tbsp | 2 tbsp

Allengens 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. Cooking utensils | Baking sheet, colander, measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels



Prep

- 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.
- Roughly chop spinach.
- Using a strainer, drain and rinse shrimp, then pat dry with paper towels.
- Cut **bacon** into 1/4-inch strips.



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.



Broil shrimp

🔒 Add | Scallops

- 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.



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.



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

p) oil

2 | Broil shrimp and scallops

H Add | Scallops

If you've opted to add **scallops**, pat dry with paper towels, then add to the baking sheet with **shrimp**. Proceed with the recipe as written.

