



Creamy Lemon Shrimp Linguine

with Bacon and Tomato Blush Sauce

Fresh Pasta

Family Friendly

Optional Spice

20-min



Issue with your meal?
Scan the QR code to
share your feedback.



Shrimp



Jumbo Shrimp



Bacon Strips



Fresh Linguine



Baby Tomatoes



Lemon



Garlic Puree



Baby Spinach



Chili Flakes



Tomato Sauce Base



Cream

CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 1 tbsp 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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Heat Guide for Step 4:

- Mild: ¼ tsp (¼ tsp)
- Medium: ½ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

Bust out

Colander, measuring spoons, strainer, tongs, zester, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Shrimp | 285 g | 570 g |
| Jumbo Shrimp | 285 g | 570 g |
| Bacon Strips | 100 g | 200 g |
| Fresh Linguine | 227 g | 454 g |
| Baby Tomatoes | 227 g | 454 g |
| Lemon | 1 | 1 |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Baby Spinach | 56 g | 113 g |
| Chili Flakes 🌶️ | ½ tsp | ½ tsp |
| Tomato Sauce Base | 2 tbsp | 4 tbsp |
| Cream | 113 ml | 237 ml |
| Unsalted Butter* | 2 ½ tbsp | 5 tbsp |
| Salt and Pepper* | | |

* Pantry items

** 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.



Issue with your meal?
Scan the QR code to
share your feedback.



Cook bacon

- Cut **bacon strips** in half, crosswise. (**TIP:** Use kitchen shears to prep bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels.
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove from heat. Use tongs to transfer **bacon** to the paper towel-lined plate.
- Carefully drain and discard bacon fat, then wipe pan clean.



Make sauce

- Reheat the same pan (from step 1) over medium.
- When hot, add ½ **tbsp** (1 tbsp) **butter**, then **tomatoes, tomato sauce base, remaining garlic puree** and ½ **tsp** (1 tsp) **chili flakes**. (**NOTE:** Reference heat guide.) Cook, stirring often, until **tomatoes** soften, 2-3 min.
- Add **cream**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**. Stir until wilted, 1-2 min.



Prep

- Meanwhile, halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Cut **2 tbsp** (4 tbsp) **butter** into small pieces.



Cook linguine

- When **sauce** is almost done, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- When **linguine** is tender, reserve ½ **cup** (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.
- Add **sauce** and **half the reserved pasta water** to the pot with **linguine**.
- Season with **salt** and **pepper**, to taste, then toss to combine. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)



Roast shrimp

- Add **butter** and **half the garlic puree** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp** to the baking dish with **garlic** and **butter**. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 8-10 min.** Cover to keep warm.

If you've opted to get **jumbo shrimp**, remove tails, if desired. Cook them in the same way the recipe instructs you to cook the **regular shrimp**.



Finish and serve

- When **shrimp** are done, add **lemon zest** and ½ **tbsp** (1 tbsp) **lemon juice** to the baking dish. Toss to coat.
- Divide **linguine** between plates. Top with **shrimp** and drizzle **any remaining garlic butter** from the baking dish over top.
- Crumble **bacon** over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!