

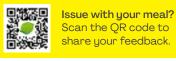
Creamy Lemon Shrimp Linguine

with Bacon and Tomato Blush Sauce

Fresh Pasta

Family Friendly Optional Spice

20-min











Bacon Strips



Fresh Linguine

Lemon





Baby Tomatoes





Garlic Puree



Chili Flakes



Baby Spinach

Tomato Sauce Base



Cream



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!

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 tbsp)	oil
		4 person	

Heat Guide for Step 4:

- Mild: 1/8 tsp (1/4 tsp)
- Medium: ¼ 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.

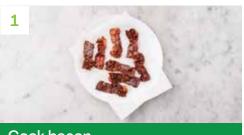
Allergens

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.



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Cook bacon

- Cut bacon strips in half, crosswise. (TIP: Use kitchen shears to prep bacon with ease!)
- Heat a large non-stick pan over mediumhigh 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.



Prep

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



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.



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.



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.)



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!