

Creamy Lemon Shrimp Linguine

with Bacon and Tomato Blush Sauce

Family Friendly

Fresh Pasta

15-25 Minutes







285 g | 570 g



100 g | 200 g





Fresh Linguine 227 g | 454 g

Baby Tomatoes 227 g | 454 g





1 tbsp | 2 tbsp

1 | 1







Baby Spinach 56 g | 113 g

Chili Flakes 1/2 tsp | 1/2 tsp







2 tbsp | 4 tbsp

113 ml | 237 ml

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



Prep

- 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.
- Heat Guide for Step 4:
- Mild: 1/8 tsp (1/4 tsp) Medium: 1/4 tsp (1/2 tsp)
 Spicy: 1/2 tsp (1 tsp)
- Halve tomatoes.
- Zest, then juice half the lemon. Cut remaining lemon into wedges.
- Cut 2 tbsp (4 tbsp) butter into small pieces.



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 the pan clean.



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.



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 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.



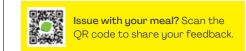
Cook linguine

- 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, 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.



Measurements

within steps

oil

Ingredient

1 tbsp (2 tbsp)