



# Creamy Mushroom Alfredo with Linguine and Spinach

Veggie Optional Spice 30 Minutes



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



Linguine



Chicken Breasts



Mushrooms



Cream



Shallot



Baby Spinach



Garlic Salt



Cream Cheese



Chili Flakes



Parmesan Cheese, shredded



Soy Sauce

HELLO CREAM CHEESE

*This versatile soft cheese is great for both sweet and savoury applications!*

## Start here

- Before starting, 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.
- If you opted to add chicken breasts, Before starting, preheat the oven to 425 ° F.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Chicken Breasts*	2	4
Mushrooms	227 g	454 g
Cream	237 ml	474 ml
Shallot	1	2
Baby Spinach	56 g	113 g
Garlic Salt	½ tsp	1 tsp
Cream Cheese	1	2
Chili Flakes*	1 tsp	1 tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Soy Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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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1



### Cook linguine

- Once water is boiling, add **linguine**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **linguine** to the same pot, off heat.

2



### Prep

- Meanwhile, peel, then finely chop **shallot**.
- Thinly slice **mushrooms**.
- Roughly chop **spinach**.

If you've opted to add **chicken breasts**, while **linguine** cooks, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook **chicken** in 2 batches if needed.) Cook until golden, 1-2 min per side. Transfer to an unlined baking sheet. Bake in the middle of the oven until **chicken** is cooked through, 12-14 min.\*\*

3



### Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 **tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted.
- Add **shallots**. Cook, stirring often, until softened, 2-3 min.
- Add **mushrooms** and ¼ **tsp** (½ **tsp**) **garlic salt**. Cook, stirring occasionally, until **mushrooms** begin to soften, 2-3 min.
- Add **soy sauce**. Cook, stirring often, until **mushrooms** are tender, 2-3 min. Season with **pepper**.

4



### Make mushroom Alfredo sauce

- Reduce heat to medium.
- Stir **cream cheese** into **mushroom-shallot mixture**. Cook, stirring often, until **cream cheese** melts, 1-2 min.
- Add **cream**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**. Stir until wilted, 1-2 min.
- Season with ¼ **tsp** (½ **tsp**) **garlic salt** and **pepper**.

5



### Assemble pasta

- Pour **mushroom Alfredo sauce** into the pot with **linguine**, then toss to combine.

6



### Finish and serve

- Divide **mushroom Alfredo linguine** between bowls.
- Sprinkle with **Parmesan**.
- Sprinkle **chili flakes** over top, if desired.

Thinly slice **chicken**. Top **mushroom linguine** with **chicken**.

## Dinner Solved!