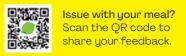
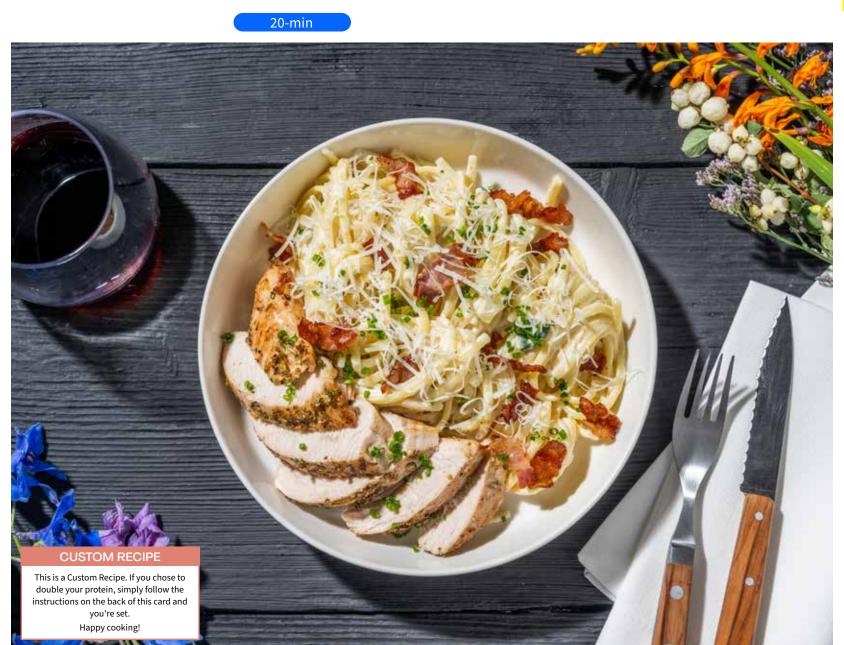


Creamy Turkey and Bacon Linguine

with Spinach and Parmesan







Turkey Breast Portions







Bacon Strips









Parmesan Cheese, shredded



Zesty Garlic Blend





Chives





Fresh Linguine





Yellow Onion



Cream Cheese

Start here

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 2 tsp salt in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

Bust out

Baking sheet, measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

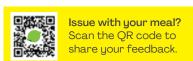
	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Double Turkey Breast Portions	680 g	1360 g
Bacon Strips	100 g	200 g
Fresh Linguine	227 g	454 g
Baby Spinach	56 g	113 g
Cream	56 ml	113 ml
Parmesan Cheese, shredded	1⁄4 cup	½ cup
Yellow Onion	1/2	1
Zesty Garlic Blend	1 tbsp	2 tbsp
Cream Cheese	1	2
Chives	7 g	14 g
Unsalted Butter*	½ tbsp	1 tbsp
Salt and Pepper*		

- * Pantry items
- ** Cook turkey 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.





Cook bacon

- · Heat a large non-stick pan over mediumhigh heat.
- · While the pan heats, cut bacon into ½-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a plate.
- Reserve **bacon fat** in the pan.



Cook turkey

- Pat **turkey** dry with paper towels. Season with salt, pepper and half the Zesty Garlic Blend.
- Heat the pan with reserved bacon fat over medium-high.
- When hot, add turkey. Cook until goldenbrown, 1-2 min per side.
- Transfer to an unlined baking sheet.
- Roast in the middle of the oven until cooked through, 8-10 min.**

If you've opted for **double turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of turkey. Work in batches, if necessary.



Make cream sauce

- Meanwhile, peel, then cut half the onion (whole onion for 4 ppl) into 1/4-inch pieces.
- When **turkey** is almost done, reheat the same pan over medium.
- When hot, add ½ tbsp (1 tbsp) butter, then onions and remaining Zesty Garlic Blend. Cook, stirring often, until softened, 3-4 min.
- Add cream, cream cheese and 1/4 cup (1/2 cup) water or milk. Simmer, stirring often, until **cream sauce** is smooth and thickens slightly, 2-3 min.



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Reserve ½ cup (1 cup) pasta water, then drain and return linguine to the same pot, off heat.



Finish linguine

- · Roughly chop spinach.
- When linguine is done, add cream sauce, spinach, reserved pasta water, half the Parmesan and half the bacon to the pot with linguine.
- Stir until **spinach** wilts, 1 min.
- Season with salt and pepper, to taste.



Finish and serve

- Thinly slice chives.
- Thinly slice turkey.
- Divide linguine between plates. Top with turkey.
- Sprinkle chives, remaining bacon and remaining Parmesan over top.

Dinner Solved!