



Creamy Turkey and Bacon Linguine

with Spinach and Parmesan

20-min



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Turkey Breast
Portions



Double Turkey Breast
Portions



Bacon Strips



Fresh Linguine



Baby Spinach



Cream



Parmesan Cheese,
shredded



Yellow Onion



Zesty Garlic Blend



Cream Cheese



Chives

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double 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 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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (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	¼ cup	½ cup
Yellow Onion	½	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.



1 Cook bacon

- Heat a large non-stick pan over medium-high 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.



2 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 golden-brown, 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.



3 Make cream sauce

- Meanwhile, peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-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 ¼ **cup** (½ **cup**) **water** or **milk**. Simmer, stirring often, until **cream sauce** is smooth and thickens slightly, 2-3 min.



4 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.



5 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.



6 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.



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Dinner Solved!