

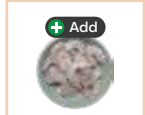


# Creamy Turkey and Bacon Linguine with Spinach and Parmesan

Family Friendly

Fresh Pasta

20 Minutes



Shrimp  
285g | 570g

↗ Custom Recipe **+ Add** **↻ Swap** or **\*2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Turkey Breast Portions  
340 g | 680 g



Bacon Strips  
100 g | 200 g



Fresh Linguine  
227 g | 454 g



Baby Spinach  
113 g | 227 g



Cream  
113 ml | 237 ml



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



Italian Seasoning  
1/2 tbsp | 1 tbsp



Yellow Onion  
1/2 Unit | 1 Unit



Zesty Garlic Blend  
1 tbsp | 2 tbsp

**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

- 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.
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, cut **bacon** into ½-inch strips. 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**, **half the Italian Seasoning** (use all for 4 ppl) 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.\*\*

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 slightly thickened, 2-3 min.

### 4 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, while **linguine** cooks, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add 1/2 **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat, then cover to keep warm.

4



### Cook linguine

+ Add | Shrimp

- 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

- Add **cream sauce**, **spinach**, **half the reserved pasta water**, **half the Parmesan** and **half the bacon** to the pot with **linguine**.
- Stir until **spinach** wilts, 1 min. (**TIP**: For a lighter **sauce** consistency, add **reserved pasta water**, 1-2 **tbsp** at a time, if desired.)
- Season with **pepper**, to taste.

6



### Finish and serve

+ Add | Shrimp

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

### 6 | Finish and serve

+ Add | Shrimp

Top plated **pasta** with **shrimp**.

\*\* Cook turkey, pork and shripm to minimum internal temperatures of 74°C/165°F, 71°C/160°F and 74°C/165°F, respectively.



Issue with your meal? Scan the QR code to share your feedback.