



Linguine and Bacon in Blush Sauce

with Baby Tomatoes, Corn and Crispy Shallots

Quick

20 Minutes

+ Add



Chicken Breasts
2 | 4

↔ Custom Recipe

+ Add

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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)



Bacon Strips
100 g | 200 g



Linguine
170 g | 340 g



Baby Tomatoes
113 g | 227 g



Crispy Shallots
28 g | 28 g



Cream
113 ml | 237 ml



Garlic Puree
1 tbsp | 2 tbsp



Corn Kernels
113 g | 227 g



Baby Spinach
56 g | 113 g



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



Cream Sauce Spice 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.

Pantry items | Unsalted butter*, salt*, pepper*

Cooking utensils | Colander, slotted spoon, measuring cups, large non-stick pan, paper towels

1



Cook linguine

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

+ Add | Chicken Breasts

- Add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **linguine** and return to the same pot, off heat.

4



Cook veggies

- Reheat the pan with **bacon fat** (from step 2) over medium.
- When hot, add **tomatoes** and **corn**. Season with **salt** and **pepper**.
- Cover and cook, stirring occasionally, until **tomatoes** soften, 3-4 min.

2



Cook bacon

- Meanwhile, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips. (**TIP:** Use kitchen shears to cut bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**.
- Cook, stirring occasionally, until crispy, 5-7 min.** (**TIP:** Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to the paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan. (**NOTE:** You will use the pan again in step 4.)

5



Make sauce

- Add **garlic puree** and **Cream Sauce Spice Blend** to the pan with **veggies**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream** and **¼ cup** (½ cup) **water**. Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.

3



Prep

- Meanwhile, drain **corn**.
- Halve **tomatoes**.

6



Finish and serve

+ Add | Chicken Breasts

- Add **spinach**, **sauce**, **half the bacon**, **half the Parmesan** and **1 tbsp** (2 tbsp) **butter** to the pot with **linguine**. Season with **salt** and **pepper**. Stir until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **linguine** between bowls.
- Sprinkle **crispy shallots**, **remaining bacon** and **remaining Parmesan** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Cook chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer to a plate. Carefully wipe the pan clean. Reuse the same pan to cook **bacon** in step 2.

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top final plates with **chicken**.

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

** Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.



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