

HELLO Linguine and Bacon in Blush Sauce with Babu Tomatons Corn and Crispu Shallets

with Baby Tomatoes, Corn and Crispy Shallots

Quick

20 Minutes



Breasts 2 | 4



×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 🎥





Bacon Strips



170 g | 340 g

100 g | 200 g





Crispy Shallots

28 g | 28 g

113 g | 227 g



113 ml | 237 ml



1 tbsp | 2 tbsp







56 g | 113 g



Parmesan Cheese 1/4 cup | 1/2 cup



1 tbsp | 2 tbsp

Allengens 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 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.



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.)



Prep

- Meanwhile, drain corn.
- Halve tomatoes.



6 | Finish and serve

step 2.

Measurements

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

within steps

1 tbsp

oil

(2 tbsp)

Add | Chicken Breasts

Thinly slice chicken. Top final plates with chicken.



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.



Make sauce

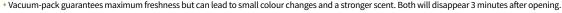
- Add garlic puree and Cream Sauce Spice **Blend** to the pan with **veggies**. Cook, stirring often, until veggies are coated, 30 sec.
- Add **cream** and **¼ cup** (½ cup) **water**. Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until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



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.



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

