

# Scallop and Bacon Linguine

with Spinach

Special Plus

35 Minutes



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Sea Scallops







Linguine



Bacon Strips



Parmesan Cheese, shredded

Parsley







Baby Spinach



Garlic Puree





Lemon



#### to add your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

**CUSTOM RECIPE** This is a Custom Recipe. If you chose

# Start here

- Before starting, wash and dry all produce.
- 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.

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

#### **Bust out**

Colander, measuring spoons, slotted spoon, zester, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

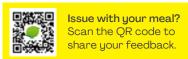
	2 Person	4 Person
Sea Scallops	227 g	454 g
Shrimp	285 g	570 g
Linguine	170 g	340 g
Cream	237 ml	474 ml
Bacon Strips	100 g	200 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Parsley	7 g	14 g
Lemon	1	1
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\*\* Cook scallops and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary. Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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, sov. sulphites, tree nuts and wheat.





#### Cook bacon

- Cut bacon into 1/4-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer bacon to a paper towel-lined plate and set aside.
- Carefully discard all but 1 tsp (2 tsp) bacon fat from the pan.



## Prep

- · Meanwhile, roughly chop parsley.
- Roughly chop spinach.
- · Zest, then juice half the lemon. Cut remaining **lemon** into wedges.
- Pat **scallops** dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt** and **pepper**.



- Add linguine to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) pasta water, then drain linguine.



# Sear scallops

- Heat the pan with reserved bacon fat (from step 1) over medium-high.
- When hot, add scallops. Pan-fry until goldenbrown and cooked through, 2-3 min per side.\*\*
- Transfer scallops to another plate.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Cook **shrimp** in the same pan alongside the **scallops** until cooked through, 2-3 min per side.\*\*



### Make sauce

- Reheat the same pan over medium.
- When hot, add 2 tbsp (4 tbsp) butter, then swirl the pan until melted.
- Add spinach and garlic puree. Cook, stirring often, until **spinach** wilts, 1 min.
- Sprinkle Cream Sauce Spice Blend into the pan. Cook, stirring often, until veggies are coated, 30 sec.
- Add cream, 1 tsp (2 tsp) lemon zest, 2 tsp (4 tsp) lemon juice and reserved pasta water. Cook, stirring often, until sauce thickens slightly, 4 min. Season with salt and pepper, to taste.
- Add linguine, scallops and parsley. Toss to combine.

Add **cooked shrimp** to **pasta** alongside **scallops**. Toss to combine.



#### Finish and serve

- Divide linguine between plates. Top with bacon and Parmesan.
- Squeeze a **lemon wedge** over top, if desired.

# **Dinner Solved!**