



# Squash and Bacon Alfredo

with Fried Sage Leaves

Quick

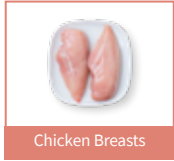
25 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add chicken breasts, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Bacon Strips



Chicken Breasts



Linguine



Butternut Squash, cubes



Cream



Garlic, cloves



Baby Spinach



Parmesan Cheese, shredded



Cream Sauce Spice Blend



Sage



Onion, chopped



Garlic Salt

HELLO SAGE

*This fuzzy and leafy herb is both fragrant and flavourful!*

## Start here

- 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.

## Bust out

Colander, measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels, medium pot, potato masher

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts*	2	4
Linguine	170 g	340 g
Butternut Squash, cubes	170 g	340 g
Cream	113 ml	237 ml
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Sage	7 g	7 g
Onion, chopped	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

\* Pantry items

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

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

## 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.*

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## Cook bacon

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- 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 with bacon fat in step 5.)



## Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **linguine** and return to the same pot, off heat.



## Prep

- Meanwhile, peel, then mince or grate **garlic**.
- Strip **sage leaves** from stems.

If you've opted to add **chicken breasts**, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Reheat the pan with **reserved bacon fat** over medium. When hot, add **chicken**. Cook on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min.\*\* Meanwhile, make **sauce** and cook **linguine**. When **chicken** is done, reserve **fat** in the pan for frying **sage** in step 5. Before plating **linguine**, thinly slice **chicken**. Top plated dish with **chicken**.



## Fry sage leaves

- Meanwhile, reheat the pan with **reserved bacon fat** over medium-high.
- When hot, add **sage leaves**. Fry until crisp, 1 min.
- Using a slotted spoon, transfer **fried sage leaves** to the paper-towel lined plate with **bacon**. Set aside.



## Make sauce

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions, garlic, Cream Sauce Spice Blend** and **sage stems**. Cook, stirring often, until fragrant, 1-2 min.
- Add **squash, cream, garlic salt** and **¼ cup water** (dbl for 4 ppl). Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium, then cook until **squash** is tender, 10-12 min.
- Remove from heat, then discard sage stems.
- Using a potato masher, carefully mash **sauce** until it reaches desired creaminess.



## Finish and serve

- Add **spinach, sauce, half the bacon** and **half the Parmesan** to the pot with **linguine**. Season with **pepper**, then 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 **fried sage leaves, remaining bacon** and **remaining Parmesan** over top.

## Dinner Solved!