



# Summer Bacon Alfredo

with Baby Tomatoes, Corn and Crispy Shallots

Quick

25 Minutes



Bacon Strips



Linguine



Baby Tomatoes



Crispy Shallots



Cream



Garlic Puree



Canned Corn



Baby Spinach



Parmesan Cheese, shredded



Cream Sauce Spice Blend

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## 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, strainer, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
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
Canned Corn	½ can	1 can
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook 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, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook linguine

- 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.



## Cook veggies

- Heat the pan with **bacon fat** (from step 1) over medium.
- When hot, add **tomatoes** and **half the corn** (use all for 4 ppl). Season with **salt** and **pepper**.
- Cover and cook, stirring occasionally, until **tomatoes** soften, 3-4 min.



## 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 the pan 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.)



## 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 water** (dbl for 4 ppl). 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 the pan from heat.



## Prep

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



## Finish and serve

- Add **spinach**, **sauce**, **half the bacon**, **half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to the pot with **linguine**. Season with **salt** and **pepper**, to taste. 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.

## Dinner Solved!