



# Creamy Alfredo-Style Shrimp Linguine

with Bacon and Peas

Fresh Pasta

Quick

25 Minutes



Bacon Strips



Shrimp



Fresh Linguine



Baby Spinach



Parmesan Cheese, shredded



Cream Sauce Spice Blend



Cream



Green Peas



Garlic Puree

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

- Before starting, preheat the broiler to high.
- 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

Baking sheet, 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
Shrimp	285 g	570 g
Fresh Linguine	227 g	454 g
Baby Spinach	113 g	226 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	113 ml	237 ml
Green Peas	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and shrimp to a minimum internal temperature of 74°C/165°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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## Prep

- Roughly chop **spinach**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Cut **bacon** into ¼-inch strips.



## Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **linguine**.



## Broil shrimp

- Add **shrimp**, **half the garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven until **shrimp** just turn pink, 5-6 min.\*\*



## Make sauce and assemble

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **peas**. Cook, stirring often, until tender, 5 min.
- Add **spinach** and **remaining 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**, **reserved pasta water** and **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **linguine** and **shrimp**. Season with **salt** and **pepper**, then toss to combine.



## Cook bacon

- Meanwhile, 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 bacon fat** (dbl for 4 ppl) from the pan.



## Finish and serve

- Divide **shrimp linguine** between plates.
- Sprinkle **bacon** and **Parmesan** over top.

## Dinner Solved!