



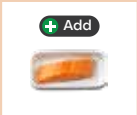
Creamy Lemon Shrimp Linguine

with Bacon and Tomato Blush Sauce

Fresh Pasta

Optional Spice

20 Minutes



Salmon Fillets, skin-on
250 g | 500 g

Custom Recipe + Add Swap or *2 Double

If you chose to add 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](https://www.hellofresh.ca)



- Shrimp
285 g | 570 g
- Bacon Strips
100 g | 200 g
- Fresh Linguine
227 g | 454 g
- Baby Tomatoes
227 g | 454 g
- Lemon
1 | 1
- Garlic Puree
1 tbsp | 2 tbsp
- Baby Spinach
56 g | 113 g
- Chili Flakes
1/2 tsp | 1/2 tsp
- Tomato Sauce Base
2 tbsp | 4 tbsp
- Cream
113 ml | 237 ml

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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Ingredient quantities 56g | 113g
2 person | 4 person

Pantry items | Unsalted butter*, salt*, pepper*

Cooking utensils | Measuring spoons, strainer, tongs, zester, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

1



Cook bacon

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Heat Guide for Step 4: 1/8 tsp (1/4 tsp) mild, 1/4 tsp (1/2 tsp) medium and 1/2 tsp (1 tsp) spicy!
- Cut **bacon strips** in half, crosswise. (TIP: Use kitchen shears to prep bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels.
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove from heat. Use tongs to transfer **bacon** to the paper towel-lined plate. Carefully drain and discard bacon fat, then wipe the pan clean.

2



Prep

- + Add | **Salmon Fillets, skin-on**
- Meanwhile, halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Cut **2 tbsp** (4 tbsp) **butter** into small pieces.

3



Roast shrimp

- Add **butter** and **half the garlic puree** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp** to the baking dish with **garlic** and **butter**. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 8-10 min.** Cover to keep warm.

4



Make sauce

- Reheat the same pan (from step 1) over medium.
- When hot, add 1/2 **tbsp** (1 tbsp) **butter**, then **tomatoes**, **tomato sauce base**, **remaining garlic puree** and 1/2 **tsp chili flakes**. (NOTE: Reference heat guide.) Cook, stirring often, until **tomatoes** soften, 2-3 min.
- Add **cream**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**. Stir until wilted, 1-2 min.

5



Cook linguine

- When **sauce** is almost done, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- When **linguine** is tender, reserve 1/2 **cup** (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.
- Add **sauce** and **half the reserved pasta water** to the pot with **linguine**.
- Season with **salt** and **pepper**, then toss to combine. (TIP: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)

6



Finish and serve

- + Add | **Salmon Fillets, skin-on**
- When **shrimp** are done, add **lemon zest** and 1/2 **tbsp** (1 tbsp) **lemon juice** to the baking dish. Toss to coat.
- Divide **linguine** between plates.
- Top with **shrimp** and drizzle **any remaining garlic butter** from the baking dish over top.
- Crumble **bacon** over top.
- Squeeze a **lemon wedge** over top, if desired.

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

2 | Prep veggies and roast salmon

+ Add | **Salmon Fillets, skin-on**

If you've opted to add **salmon**, line a baking sheet with parchment paper. Pat dry with paper towels. Season with **salt** and **pepper**. Arrange **salmon** on the prepared sheet. Drizzle **1 tsp** (2 tsp) **oil** over top, then roast in the **top** of the oven until cooked through, 8-12 min.**

6 | Finish and serve

+ Add | **Salmon Fillets, skin-on**

Arrange **salmon** on top of **linguine**.

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



Issue with your meal? Scan the QR code to share your feedback.