



Creamy Turkey and Bacon Linguine

with Spinach and Parmesan

20-min



Turkey Breast Portions



Bacon Strips



Linguine



Baby Spinach



Cream



Parmesan Cheese, shredded



Italian Seasoning



Onion, chopped



Garlic Salt

HELLO BACON

Easily cut bacon into 1/2-inch strips using a pair of kitchen shears!

Start here

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 2 tsp salt in a large pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Turkey Breast Portions | 340 g | 680 g |
| Bacon Strips | 100 g | 200 g |
| Linguine | 170 g | 340 g |
| Baby Spinach | 113 g | 227 g |
| Cream | 113 ml | 237 ml |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Italian Seasoning | ½ tbsp | 1 tbsp |
| Onion, chopped | 56 g | 113 g |
| Garlic Salt | 1 tsp | 2 tsp |
| Salt and Pepper* | | |

* Pantry items

** Cook turkey and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

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 bacon

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, cut **bacon** into ½-inch strips. (**TIP:** Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a plate. Reserve **bacon fat** in the pan.



Make cream sauce

- When **linguine** and **turkey** are almost done, add **onions** and **remaining garlic salt** to the same pan (from step 2). Cook, stirring often, until softened, 3-4 min.
- Add **cream**. Simmer, stirring often, until **sauce** thickens slightly, 2-3 min.



Cook turkey

- Pat **turkey** dry with paper towels. Season with **pepper**, **half the Italian Seasoning** (use all for 4 ppl) and **half the garlic salt**.
- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **turkey**. Cook until golden-brown, 1-2 min per side.
- Transfer **turkey** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 8-10 min.**



Finish linguine

- Add **cream sauce**, **spinach**, **half the reserved pasta water**, **half the Parmesan** and **half the bacon** to the pot with **linguine**. Stir until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Season with **pepper**, to taste.



Cook linguine

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



Finish and serve

- Thinly slice **turkey**.
- Divide **linguine** between plates. Top with **turkey**.
- Sprinkle **remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!