



Bacon and Mushroom Linguine

with Spinach and Thyme

Quick

30 Minutes



Bacon Strips



Linguine



Mushrooms



Red Onion



Thyme



Baby Spinach



Garlic Puree



Cream Cheese



Parmesan Cheese



Chicken Broth Concentrate

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

Before starting, wash and dry all produce.

Bust Out

Colander, measuring spoons, slotted spoon, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Linguine	170 g	340 g
Mushrooms	227 g	454 g
Red Onion	50 g	100 g
Thyme	7 g	7 g
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Cream Cheese	43 g	86 g
Parmesan Cheese	¼ cup	½ cup
Chicken Broth Concentrate	1	2
Oil*		
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 our meal kit labels for the most current allergen 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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1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **mushrooms**. Peel, then finely chop **½ cup onions** (dbl for 4 ppl). Strip **1 tbsp thyme leaves** off stems (dbl for 4 ppl).



4 Cook linguine

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



2 Cook bacon

Cut **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. ** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside. Reserve **1 tbsp bacon fat** (dbl for 4 ppl), then discard remaining.



5 Make sauce

While **linguine** cooks, add **cream cheese** to the pan with **mushrooms** and stir together, until **cream cheese** melts, 1-2 min. Add **broth concentrate** and **spinach**, then stir together, until **spinach** wilts, 1-2 min. When **linguine** is done, add **sauce**, **reserved pasta water**, **half the bacon** and **half the Parmesan** to the large pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.



3 Cook mushrooms

Heat pan with **reserved fat** over medium-high. When hot, add **mushrooms**, **onions** and **thyme**. Cook, stirring occasionally, until softened, 5-6 min. Add **garlic puree** and cook, stirring often, until fragrant, 1 min.



6 Finish and serve

Divide **bacon and mushroom linguine** between bowls. Sprinkle **remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!