



Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly

Quick

25 Minutes



Bacon Strips



Linguine



Mushrooms



Onion, chopped



Thyme



Baby Spinach



Garlic Puree



Cream Cheese



Parmesan Cheese, shredded



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	113 g	227 g
Onion, chopped	56 g	113 g
Thyme	7 g	7 g
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Cream Cheese	86 g	172 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chicken Broth Concentrate	1	2

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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1



Prep

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. While **water** comes to a boil, thinly slice **mushrooms**. Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl).

2



Cook bacon

Cut **bacon** crosswise 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 the pan from heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside. Reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan. Carefully discard remaining fat.

3



Cook mushrooms

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

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 **linguine** to the same pot, off heat.

5



Make sauce

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

6



Finish and serve

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

Dinner Solved!