



Bacon and Mushroom Linguine

with Spinach and Thyme

Family Friendly 25-35 Minutes



Bacon Strips



Linguine



Mushrooms



Onion, chopped



Thyme



Baby Spinach



Garlic Puree



Cream Cheese



Parmesan Cheese, shredded



Chicken Broth Concentrate



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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.
- Meanwhile, thinly slice **mushrooms**.
- Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl).



4 Cook linguine

- Meanwhile, 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.



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.
- Discard all but **1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



5 Make sauce and finish linguine

- Meanwhile, 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.



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.



6 Finish and serve

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

Dinner Solved!