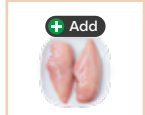




Bacon and Mushroom Linguine with Spinach and Thyme

Family Friendly

30-40 Minutes



Chicken Breasts*

2 | 4

Customized Protein

+ Add











Swap

or

*2 Double

If you chose to alter 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](http://www.hellofresh.ca)



-  Bacon Strips
100 g | 200 g
-  Linguine
170 g | 340 g
-  Mushrooms
113 g | 227 g
-  Yellow Onion
½ | 1
-  Thyme
7 g | 7 g
-  Baby Spinach
56 g | 113 g
-  Garlic Puree
1 tbsp | 2 tbsp
-  Cream Cheese
2 | 4
-  Parmesan Cheese, shredded
¼ cup | ½ cup
-  Chicken Broth Concentrate
1 | 2

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.

1



Prep

- Before starting, wash and dry all produce.

+ Add | Chicken Breasts

- 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** (2 tbsp) **thyme leaves** from stems.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).

2



Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- 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 small bowl. Set aside.
- Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

3



Cook mushrooms

- Reheat the pan with **reserved bacon fat** over medium-high.
- When the pan is 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

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) **pasta water**, then drain and return **linguine** to the same pot, off heat.

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.

6



Finish and serve

+ Add | Chicken Breasts

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

1 | Prep and cook chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, preheat the oven to 450 °F before starting. After prepping **veggies**, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.** Reuse same pan to cook **bacon** in step 2.

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top bowls with **chicken**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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



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