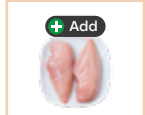




# Bacon and Mushroom Linguine with Spinach and Thyme

Family Friendly 30-40 Minutes



Chicken Breast  
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 Breast

- 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** (whole onion for 4 ppl) into ¼-inch pieces.

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 **cream cheese and mushroom 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 Breast

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

## 1 | Cook chicken

### + Add | Chicken Breast

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 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.\*\*

## 6 | Finish and serve

### + Add | Chicken Breast

Thinly slice, then top final 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 pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.



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