



Bacon Linguine in Blush Sauce

with Baby Tomatoes, Corn and Crispy Shallots

Quick

20 Minutes



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Bacon Strips



Chicken Breasts



Linguine



Baby Tomatoes



Crispy Shallots



Cream



Garlic Puree



Corn Kernels



Baby Spinach



Parmesan Cheese,
shredded



Cream Sauce Spice
Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

- Before starting, 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.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Colander, measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts*	2	4
Linguine	170 g	340 g
Baby Tomatoes	113 g	227 g
Crispy Shallots	28 g	28 g
Cream	113 ml	237 ml
Garlic Puree	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F respectively, as sizes may vary.

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

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.



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1 Cook linguine

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

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer to a plate. Reuse the pan to cook **bacon** in step 2.



4 Cook veggies

- Heat the pan with **bacon fat** (from step 2) over medium.
- When hot, add **tomatoes** and **corn**. Season with **salt** and **pepper**.
- Cover and cook, stirring occasionally, until **tomatoes** soften, 3-4 min.



2 Cook bacon

- Meanwhile, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips. (**TIP:** Use kitchen shears to cut bacon with ease!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** (**TIP:** Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan. (**NOTE:** You will use the pan again in step 4.)



5 Make sauce

- Add **garlic puree** and **Cream Sauce Spice Blend** to the pan with **veggies**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream** and **¼ cup** (½ cup) **water**. Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium and cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.



3 Prep

- Meanwhile, drain **corn**.
- Halve **tomatoes**.



6 Finish and serve

- Add **spinach**, **sauce**, **half the bacon**, **half the Parmesan** and **1 tbsp** (2 tbsp) **butter** to the pot with **linguine**. Season with **salt** and **pepper**, to taste. Stir until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired!)
- Divide **linguine** between bowls.
- Sprinkle **crispy shallots**, **remaining bacon** and **remaining Parmesan** over top.

Thinly slice **chicken**. Top final plates with **chicken**.

Dinner Solved!