



Butternut Squash and Bacon Alfredo

with Fried Sage

Quick

25 Minutes



Bacon Strips



Linguine



Butternut Squash, cubes



Sage



Cream



Garlic, cloves



Chicken Broth Concentrate



Shallot



Baby Spinach



Parmesan Cheese, shredded



Garlic Salt

HELLO SAGE

This fuzzy and leafy herb is both fragrant and flavourful!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Linguine	170 g	340 g
Butternut Squash, cubes	170 g	340 g
Sage	7 g	7 g
Cream	113 ml	237 ml
Garlic, cloves	2	4
Chicken Broth Concentrate	1	2
Shallot	50 g	100 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsps	2 tbsps
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.

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Cook bacon

Add **10 cups hot 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, 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, flipping occasionally, until crispy, 5-7 min. ****** Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **fat** in the pan. (**NOTE:** You will use the pan again in step 5 to fry sage leaves!)



Cook linguine

While **sauce** cooks, add **linguine** to the **boiling water**. Cook, 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.



Prep

While **bacon** cooks, peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Strip **sage leaves** from **stems**.



Fry sage

While **linguine** cooks, heat the pan with **reserved bacon fat** (from step 1) over medium-high. When hot, add **sage leaves**. Fry until crisp, 1 min. Using a slotted spoon, transfer **fried sage leaves** to the paper-towel lined plate with **bacon**. Set aside.



Cook veggies

Heat a medium pot over medium. When hot, add **1 tbsps butter** (dbl for 4 ppl), then **shallots, garlic** and **sage stems**. Cook, stirring often, until fragrant, 1-2 min. Add **squash, cream, broth concentrate, garlic salt** and **¼ cup water** (dbl for 4 ppl). Season with **pepper**. Bring to a boil over high. Once boiling, reduce heat to medium, then cook until **squash** is tender, 8-10 min. Remove the pot from heat, then discard sage stems. Using a potato masher, carefully mash **sauce** until it reaches desired creaminess.



Finish and serve

Add **spinach, sauce, half the bacon** and **half the Parmesan** to the pot with **linguine**. Season with **pepper**, then stir until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsps at a time, if desired.) Divide **linguine** between bowls. Sprinkle **fried sage leaves, remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!