



Creamy Alfredo-Style Jumbo Shrimp Linguine

with Bacon and Peas

Fresh Pasta

Quick

25 Minutes



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Bacon Strips



Double Jumbo Shrimp



Jumbo Shrimp



Fresh Linguine



Baby Spinach



Parmesan Cheese,
shredded



Cream Sauce Spice
Blend



Cream



Green Peas



Garlic Puree

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, 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, preheat the broiler to high.
- 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

Baking sheet, colander, measuring spoons, slotted spoon, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Double Jumbo Shrimp	570 g	1140 g
Jumbo Shrimp	285 g	570 g
Fresh Linguine	227 g	454 g
Baby Spinach	113 g	226 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Cream	113 ml	237 ml
Green Peas	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

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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Prep

- Roughly chop **spinach**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Cut **bacon** into ¼-inch strips.

If you've opted for **double shrimp**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **shrimp**.



Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **linguine**.



Broil shrimp

- Add **shrimp**, **half the garlic puree** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven, until **shrimp** just turn pink, 5-6 min.**



Make sauce and assemble

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **peas**. Cook, stirring often, until tender, 5 min.
- Add **spinach** and **remaining garlic puree**. Cook, stirring often, until **spinach** wilts, 1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream**, **reserved pasta water** and **2 tbsp** (4 tbsp) **butter**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **linguine** and **shrimp**. Season with **salt** and **pepper**, then toss to combine.



Cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.
- Carefully discard all but **1 tsp** (2 tsp) **bacon fat** from the pan.



Finish and serve

- Divide **shrimp linguine** between plates.
- Sprinkle **bacon** and **Parmesan** over top.

Dinner Solved!