



Creamy Alfredo-Style Shrimp Linguine

with Bacon and Peas

20-min



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!

- Bacon Strips
- Shrimp
- Linguine
- Baby Spinach
- Parmesan Cheese
- Cream Cheese
- Sour Cream
- Green Peas
- Garlic

HELLO SHRIMP

Our shrimp are sourced sustainably to help preserve the health of our oceans

Start here

- Before starting, preheat your broiler to high.
- In a large pot, add 10 cups warm water and 2 tsp salt. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	100 g
Shrimp	285 g	570 g
Linguine	170 g	340 g
Baby Spinach	113 g	227 g
Parmesan Cheese	28 g	56 g
Cream Cheese	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Green Peas	56 g	113 g
Garlic	3 g	6 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** XX

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 linguine

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



Prep

While **linguine** cooks, peel, then mince or grate **garlic**. Drain and rinse **shrimp**, then pat dry with paper towels. Cut **bacon** into ¼-inch strips.



Broil shrimp

Toss **shrimp** with **½ tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, until **shrimp** just turns pink, 5-6 min.**



Cook bacon

While **shrimp** broils, heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.*** Remove pan from heat. Keep **bacon fat** in the pan. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.



Make sauce and assemble pasta

Heat the same pan (with the reserved bacon fat) over medium-high heat. Add **garlic**. Cook, stirring often, until fragrant, 30 sec. Whisk in **cream cheese**, **sour cream**, **reserved pasta water** and **2 tbsp butter** until smooth. Season with **salt** and **pepper**. Stir together. Add **green peas**, **cream sauce**, **spinach** and **shrimp** to the pot with **linguine**. Toss together, until **spinach** wilts, 1 min. Season with **salt** and **pepper**.



Finish and serve

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

Dinner Solved!