



# Creamy Alfredo-Style Shrimp Linguine

with Bacon and Peas

20-min



Bacon Strips



Shrimp



Linguine



Baby Spinach



Parmesan Cheese,  
shredded



Cream Sauce Spice  
Blend



Cream



Green Peas



Garlic Puree

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.

## 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
Shrimp	285 g	570 g
Linguine	170 g	340 g
Baby Spinach	113 g	227 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.*

## Contact

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## Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **linguine** to the same pot, off heat. Set aside.

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## 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 the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.
- Carefully discard all but **1 tsp bacon fat** (dbl for 4 ppl) from the pan.

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## Prep

- Meanwhile, roughly chop **spinach**.
- Drain and rinse **shrimp**, then pat dry with paper towels.
- Cut **bacon** into ¼-inch strips.

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## 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 butter** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **linguine** and **shrimp**. Season with **salt** and **pepper**, then toss to combine.

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## Broil shrimp

- Add **shrimp**, **half the garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in **middle** of oven until **shrimp** just turn pink, 5-6 min.\*\*

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## Finish and serve

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

## Dinner Solved!