



# Creamy Lemon Shrimp Linguine

## with Bacon and Tomato Blush Sauce

Family Friendly

Fresh Pasta

20 Minutes



Shrimp  
285 g | 570 g



Bacon Strips  
100 g | 200 g



Fresh Linguine  
227 g | 454 g



Baby Tomatoes  
227 g | 454 g



Lemon  
1 | 1



Garlic Puree  
1 tbsp | 2 tbsp



Baby Spinach  
56 g | 113 g



Chili Flakes  
½ tsp | ½ tsp



Tomato Sauce Base  
2 tbsp | 4 tbsp



Cream  
113 ml | 237 ml

**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.

1



### Prep

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- **Heat Guide for Step 4:**
  - Mild: ¼ tsp (¼ tsp)
  - Medium: ¼ tsp (½ tsp)
  - Spicy: ½ tsp (1 tsp)

- Halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Cut **2 tbsp** (4 tbsp) **butter** into small pieces.

2



### Cook bacon

- Cut **bacon strips** in half, crosswise. (**TIP:** Use kitchen shears to prep bacon with ease!)
- Heat a large non-stick pan over medium-high heat. While the pan heats, line a plate with paper towels.
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove from heat. Use tongs to transfer **bacon** to the paper towel-lined plate.
- Carefully drain and discard bacon fat, then wipe the pan clean.

3



### Roast shrimp

- Add **butter** and **half the garlic puree** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels.
- Add **shrimp** to the baking dish with **garlic** and **butter**. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **shrimp** are cooked through, 8-10 min.\*\* Cover to keep warm.

4



### Make sauce

- Reheat the same pan (from step 1) over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **butter**, then **tomatoes**, **tomato sauce base**, **remaining garlic puree** and ½ **tsp** **chili flakes**. (**NOTE:** Reference heat guide.) Cook, stirring often, until **tomatoes** soften, 2-3 min.
- Add **cream**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **spinach**. Stir until wilted, 1-2 min.

5



### Cook linguine

- When **sauce** is almost done, add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- When **linguine** is tender, reserve ½ **cup** (1 **cup**) **pasta water**, then drain and return **linguine** to the same pot, off heat.
- Add **sauce** and **half the reserved pasta water** to the pot with **linguine**.
- Season with **salt** and **pepper**, then toss to combine. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 **tbsp** at a time, if desired.)

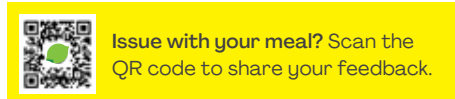
6



### Finish and serve

- When **shrimp** are done, add **lemon zest** and ½ **tbsp** (1 **tbsp**) **lemon juice** to the baking dish. Toss to coat.
- Divide **linguine** between plates.
- Top with **shrimp** and drizzle **any remaining garlic butter** from the baking dish over top. Crumble **bacon** over top.
- Squeeze a **lemon wedge** over top, if desired.

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



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