



Lemony Shrimp Scampi

with Bacon and Tomato Linguine

20-min



Shrimp



Bacon Strips



Linguine



Baby Tomatoes



Lemon



Garlic



Baby Spinach



Chili Flakes



Tomato Sauce

HELLO ALL' AMATRICIANA

The name of an iconic pasta dish in Rome, Italy!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt in a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat.

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Colander, measuring spoons, strainer, zester, large bowl, small bowl, measuring cups, whisk, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Bacon Strips	100 g	200 g
Linguine	170 g	340 g
Baby Tomatoes	227 g	454 g
Lemon	1	1
Garlic	6 g	12 g
Baby Spinach	56 g	113 g
Chili Flakes 🌶️	1 tsp	2 tsp
Tomato Sauce	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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 pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **linguine** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to the same pot. Set aside.



Prep

While **linguine** cooks, halve **baby tomatoes**. Zest, then juice **half the lemon** (same for 4 ppl). Cut **remaining lemon** into wedges. Cut **2 tbsp butter** (dbl for 4 ppl) into small pieces. Peel, then mince or grate **garlic**.



Roast shrimp

Add **butter** and **half the garlic** to an 8x8-inch baking dish (use a 9x13-inch baking dish 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**. Roast, in the **middle** of the oven, until cooked through, 10-12 min.**



Cook bacon

While **shrimp** roasts, cut **bacon** crosswise into ¼-inch strips on a clean cutting board. 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 the heat. Reserve **1 tbsp** (dbl for 4 ppl) **bacon fat** in the pan, discarding any excess fat.



Make sauce

Heat the same pan over medium heat. When hot, add **tomatoes**, **tomato sauce**, **remaining garlic** and **½ tsp chili flakes**. (NOTE: Reference heat guide.) Cook, stirring often, until **tomatoes** soften, 2-3 min. Add **spinach** and stir together until **spinach** wilts, 1-2 min. Add **sauce** and **reserved pasta water** to the large pot with **linguine** and toss to combine. Season with **salt** and **pepper**.



Finish and serve

When **shrimp** is done, add **lemon zest** and **½ tbsp lemon juice** (dbl for 4 ppl) to the baking dish and toss to combine. Divide **linguine** between plates. Top **linguine** with **shrimp** and drizzle over any **garlic-butter** from the baking dish. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!