



Lemony Shrimp Scampi

with Bacon and Tomato Linguine

20-min



Shrimp



Bacon Strips



Linguine



Baby Tomatoes



Lemon



Garlic Puree



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 a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat.

Heat Guide for 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 Puree	1 tbsp	2 tbsp
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 pork 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 **tomatoes**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Cut **2 tbsp butter** (dbl for 4 ppl) into small pieces.



Roast shrimp

While **linguine** cooks, add **butter** and **half the garlic puree** to an 8x8-inch baking dish (use a 9x13-inch baking dish for 4 ppl). Drain and rinse **shrimp** using a strainer, 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** cooks, cut **bacon** crosswise into ¼-inch strips on a separate 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 bacon fat** (dbl for 4 ppl), then discard remaining.



Make sauce

Heat pan with **reserved fat** over medium. When hot, add **tomatoes**, **tomato sauce**, **remaining garlic puree** 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**, then 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. Toss to combine. Divide **linguine** between plates. Top with **shrimp** and drizzle any **garlic butter** from the baking dish over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!