



# Lemony Shrimp Scampi

with Bacon and Tomato Linguine

20-min

Optional Spice



Shrimp



Bacon Strips



Linguine



Baby Tomatoes



Lemon



Garlic Puree



Baby Spinach



Chili Flakes



Tomato Sauce

HELLO SHRIMP

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

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt to 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, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, paper towels, zester/microplane

## 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



### 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 **linguine** to the same pot, off heat.



### 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

Add **butter** and **half the garlic puree** to an 8x8-inch baking dish (9x13-inch or 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.\*\* Reduce heat to medium.



### Make sauce

Add **tomatoes**, **tomato sauce**, **remaining garlic puree** and **½ tsp chili flakes** to the pan with **bacon**. (NOTE: Reference heat guide.) Cook, stirring often, until **tomatoes** soften, 2-3 min. Add **spinach** and stir until wilted, 1-2 min. Add **sauce** and **reserved pasta water** to the large pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.



### 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 **linguine** with **shrimp** and drizzle any **remaining garlic butter** from the baking dish over top. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!