



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 Base

HELLO ALL' AMATRICIANA

The name of an iconic pasta sauce 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 to a large pot (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, measuring cups, 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 🌶️	½ tsp	1 tsp
Tomato Sauce Base	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 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.

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Cook linguine

Add **linguine** to the **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 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 **shrimp** are cooked through, 10-12 min.**



Cook bacon

While **shrimp** cook, 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 and finish linguine

Add **tomatoes**, **tomato sauce base**, **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** are done, add **lemon zest** and **½ tsp lemon juice** (dbl for 4 ppl) to the baking dish. Toss to combine. Divide **linguine** between plates. Top with **shrimp** and drizzle any **remaining garlic butter** from the baking dish over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!