



Lemony Shrimp Scampi

with Bacon and Tomato Linguine

20-min

Optional Spice



Scan the QR code to tell us about your delivery experience.



Shrimp



Bacon Strips



Fresh Linguine



Baby Tomatoes



Lemon



Garlic Puree



Baby Spinach



Chili Flakes



Tomato Sauce Base

HELLO AMATRICIANA

The name of an iconic pasta sauce from Rome, Italy!

Start here

- 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
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Colander, strainer, tongs, zester, measuring cups, 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
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
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.

Contact

Call us | (855) 272-7002

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA

1



Roast shrimp

- Cut **2 tbsp butter** (dbl for 4 ppl) into small pieces.
- 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.**

4



Make sauce

- Heat the pan with **reserved bacon fat** over medium. Add **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 **spinach**. Stir until wilted, 1-2 min.

2



Cook bacon

- Meanwhile, 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. Reserve **bacon fat** in the pan for step 4.

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 pasta water** (dbl for 4 ppl), 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**, to taste, then toss to combine. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)

3



Prep

- Meanwhile, halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.

6



Finish and serve

- When **shrimp** are done, add **lemon zest** and **½ tbsp lemon juice** (dbl for 4 ppl) 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.

Dinner Solved!