



# Scallop and Bacon Linguine

with Spinach

Special Plus

35 Minutes



Sea Scallops



Fresh Linguine



Cream



Bacon Strips



Cream Sauce Spice Blend



Baby Spinach



Parmesan Cheese, shredded



Garlic Puree



Parsley



Green Peas



Lemon



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HELLO BACON

The ultimate salty, smoky flavour booster!

## Start here

- Before starting, 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.

## Bust out

Colander, measuring spoons, slotted spoon, zester, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Sea Scallops	227 g	454 g
Fresh Linguine	227 g	454 g
Cream	237 ml	474 ml
Bacon Strips	100 g	200 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Parsley	7 g	14 g
Green Peas	56 g	113 g
Lemon	1	1
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook scallops 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 bacon

- Cut **bacon** into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.
- Carefully discard **all but 1 tsp bacon fat** (dbl for 4 ppl) from the pan.



## Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **linguine**.



## Prep

- Meanwhile, roughly chop **parsley**.
- Roughly chop **spinach**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Pat **scallops** dry with paper towels, pressing well to absorb as much moisture as possible. Season with **salt** and **pepper**.



## Make sauce

- Reheat the same pan (from step 3) over medium.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **peas**. Cook, stirring often, until tender, 5 min.
- Add **spinach** and **garlic puree**. Cook, stirring often, until **spinach** wilts, 1 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cream**, **1 tsp lemon zest**, **2 tsp lemon juice** (dbl both for 4 ppl) and **reserved pasta water**. Cook, stirring often, until **sauce** thickens slightly, 4 min. Season with **salt** and **pepper**, to taste.
- Add **linguine**, **scallops** and **parsley**. Toss to combine.



## Sear scallops

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **scallops**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\*
- Transfer **scallops** to another plate.



## Finish and serve

- Divide **linguine** between plates. Top with **bacon** and **Parmesan**.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!