



Scallop and Bacon Linguine with Spinach

Special Plus 35 Minutes



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Sea Scallops



Shrimp



Linguine



Cream



Bacon Strips



Cream Sauce Spice Blend



Baby Spinach



Parmesan Cheese, shredded



Garlic Puree



Parsley



Lemon

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

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
Shrimp	285 g	570 g
Linguine	170 g	340 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
Lemon	1	1
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

** Cook scallops and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary. Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

1



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** (2 tsp) **bacon fat** from the pan.

4



Sear scallops

- Heat the pan with **reserved bacon fat** (from step 1) 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.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Cook **shrimp** in the same pan alongside the **scallops** until cooked through, 2-3 min per side.**

2



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**.

5



Make sauce

- Reheat the same pan over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- 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** (2 tsp) **lemon zest**, **2 tsp** (4 tsp) **lemon juice** 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.

Add **cooked shrimp** to **pasta** alongside **scallops**. Toss to combine.

3



Cook linguine

- Add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain **linguine**.

6



Finish and serve

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

Dinner Solved!



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