



Squash and Bacon Alfredo

with Fried Sage Leaves

Quick

25 Minutes



Bacon Strips



Linguine



Butternut Squash, cubes



Cream



Garlic, cloves



Parmesan Cheese, shredded



Cream Sauce Spice Blend



Sage



Onion, chopped



Garlic Salt



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HELLO SAGE

This fuzzy and leafy herb is both fragrant and flavourful!

Start here

- Before starting, 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.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, slotted spoon, medium pot, measuring cups, large pot, large non-stick pan, paper towels, potato masher

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Linguine	170 g	340 g
Butternut Squash, cubes	170 g	340 g
Cream	113 ml	237 ml
Garlic, cloves	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Sage	7 g	7 g
Onion, chopped	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

** Cook 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.

Contact

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Cook bacon

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels.
- Cut **bacon** crosswise into ½-inch strips. (**TIP:** Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. ** (**TIP:** Reduce heat to medium if bacon is browning too quickly!)
- Remove from heat. Using a slotted spoon, transfer **bacon** to the paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan. (**NOTE:** You will use the pan with bacon fat in step 5.)



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **linguine** and return to the same pot, off heat.



Prep

- Meanwhile, peel, then mince or grate **garlic**.
- Strip **sage leaves** from **stems**. (**NOTE:** You will use leaves and stems.)



Fry sage leaves

- Meanwhile, reheat the pan with **reserved bacon fat** over medium-high.
- When hot, add **sage leaves**. Fry until crisp, 1 min.
- Using a slotted spoon, transfer **fried sage leaves** to the paper-towel lined plate with **bacon**. Set aside.



Make sauce

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions, garlic, Cream Sauce Spice Blend** and **sage stems**. Cook, stirring often, until fragrant, 1-2 min.
- Add **squash, cream, garlic salt** and **¼ cup water** (dbl for 4 ppl). Season with **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium, then cook until **squash** is tender, 10-12 min.
- Remove from heat, then carefully discard **sage stems**.
- Using a potato masher, carefully mash **sauce** until it reaches desired creaminess.



Finish and serve

- Add **sauce, half the bacon** and **half the Parmesan** to the pot with **linguine**. Season with **pepper**, then stir to combine. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **linguine** between bowls. Sprinkle **fried sage leaves, remaining bacon** and **remaining Parmesan** over top.

Dinner Solved!