



Turkey and Bacon Alfredo

with Spinach and Linguine

FAMILY 20 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Turkey Strips
-  Bacon Strips
-  Linguine
-  Baby Spinach
-  Heavy Cream
-  Parmesan Cheese
-  Italian Seasoning
-  Onion, chopped
-  Garlic Salt

HELLO SNIP SNIP

Easily cut bacon into 1/2-inch strips using a pair of kitchen shears!

START HERE

- Before starting, preheat boiler to high.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt in a large pot. Cover and bring to a boil over high heat.

Bust Out

Large Non-Stick Pan, Baking Sheet, Measuring Spoons, Large Pot, Measuring Cups, Strainer, Aluminum Foil, Paper Towels, Slotted Spoon

Ingredients

	4 Person
Turkey Strips	680 g
Bacon Strips	200 g
Linguine	340 g
Baby Spinach	227 g
Heavy Cream	237 ml
Parmesan Cheese	½ cup
Italian Seasoning	1 tbsp
Onion, chopped	113 g
Garlic Salt	1 ½ tsp
Oil*	
Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F

*** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. COOK BACON

Cut **bacon** into ½-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 pan from the heat. Using a slotted spoon, transfer **bacon** to a plate. Set aside, reserving **2 tbsp bacon fat** in pan. Discard **excess bacon fat**.



2. COOK LINGUINE

While **bacon** cooks, break **linguine** in half and add to pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **linguine** is tender, reserve **½ cup pasta water**, drain and return to same pot.



3. BROIL TURKEY

Pat **turkey** dry with paper towels. Toss **turkey** with **Italian seasoning** and **1 tbsp oil** on a foil-lined baking sheet. Season with **salt** and **pepper**. Broil in the middle of the oven, stirring halfway through, until cooked through, 10-12 min.***



4. MAKE SAUCE

While **turkey** broils, heat the same pan (with bacon fat) over medium heat. When hot, add **onions** and **garlic salt**. Cook, stirring often, until softened, 3-4 min. Add **cream** and simmer until **sauce** thickens slightly, 2-3 min.



5. FINISH LINGUINE

To the pot with **linguine**, add **cream sauce**, **spinach**, **reserved pasta water**, **half the parmesan** and **half the bacon**. Stir until **spinach** wilts, 1 min. Season with **pepper**.



6. FINISH & SERVE

Divide **linguine** between plates. Top with **turkey** then sprinkle with **remaining bacon** and **parmesan**.

Dinner Solved!