

Turkey and Bacon Alfredo

with Spinach and Linguine

FAMILY

20 Minutes







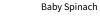


Turkey Strips





Linguine







Heavy Cream

Parmesan Cheese





Italian Seasoning



Onion, chopped



Garlic Salt

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

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.



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!



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^{**} 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.