



# Creamy Alfredo-Style Shrimp Linguine

with Bacon and Peas

20-min



Bacon Strips



Shrimp



Linguine



Baby Spinach



Parmesan Cheese



Cream Cheese



Sour Cream



Green Peas



Garlic

HELLO SHRIMP

*Our shrimp are sourced sustainably to help preserve the health of our oceans*

## Start here

- Before starting, preheat your broiler to high.
- In a large pot, add 10 cups warm water and 2 tsp salt. Cover and bring to a boil over high heat.
- Wash and dry all produce.

## Bust Out

Baking sheet, slotted spoon, large non-stick pan, large pot, measuring cups, measuring spoons, strainer, paper towels

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Shrimp	285 g	570 g
Linguine	170 g	340 g
Baby Spinach	113 g	227 g
Parmesan Cheese	28 g	56 g
Cream Cheese	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Green Peas	56 g	113 g
Garlic	3 g	6 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook shrimp and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

## 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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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### Cook linguine

Add **linguine** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water**, then drain and return to the same pot. Set aside.



### Prep

While **linguine** cooks, peel, then mince or grate **garlic**. Drain and rinse **shrimp**, then pat dry with paper towels. Cut **bacon** into ¼-inch strips.



### Broil shrimp

Toss **shrimp** with **½ tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, until **shrimp** just turns pink, 5-6 min.\*\*



### Cook bacon

While **shrimp** broils, 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 heat. Keep **bacon fat** in the pan. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate and set aside.



### Make sauce and assemble pasta

Heat the same pan (with the reserved bacon fat) over medium-high heat. Add **garlic**. Cook, stirring often, until fragrant, 30 sec. Whisk in **cream cheese**, **sour cream**, **reserved pasta water** and **1 tbsp butter** (dbl for 4 ppl), until smooth. Season with **salt** and **pepper**. Stir together. Add **green peas**, **cream sauce**, **spinach** and **shrimp** to the pot with **linguine**. Toss together, until **spinach** wilts, 1 min. Season with **salt** and **pepper**.



### Finish and serve

Divide **shrimp linguine** between plates. Sprinkle over **crispy bacon** and **Parmesan**.

## Dinner Solved!