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## HelloFresh Prawn and Serrano Linguine

We've come a long way since Patrick stuck up his first week of recipes on the Fresh Farm notice board. From those 5 recipes we're rapidly approaching our 1000th recipe and we've even created a HelloFresh Wall of Fame! At the top of the pops is this crazy good linguine. So good in fact that Patrick taught people all over the UK how to cook it on a Google Hangout. Check it out at [hellofresh.co.uk/hangout](http://hellofresh.co.uk/hangout)

 20 min



Garlic Clove



Green Chili



Chives



Serrano Ham



Tiger Prawns



Linguine



Vegetable Stock Pot




Crème Fraîche



Lemon

## Ingredients

	2P	4P
Garlic Clove, diced	3	5
Green Chilli, chopped	1 tsp	2 tsp
Chives, chopped	2 tbsp	4 tbsp
Serrano Ham	1 pack	2 packs
Tiger Prawns, chopped <b>1</b>	150g	280g
Linguine <b>2</b>	200g	400g
Vegetable Stock Pot <b>3</b>	½	1
Crème Fraîche <b>4</b>	1 small pot	1 large pot
Lemon	½	1

 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

- 1) Crustaceans
- 2) Gluten | 3) Celery
- 4) Milk

**Nutrition per serving:** Calories: 851 kcal | Protein: 85 g | Carbs: 39 g | Fat: 46 g | Saturated Fat: 13 g



**1** Boil a large pot of water and peel and finely dice the garlic. Cut the chilli in half lengthways, remove the seeds and finely chop both this and the chives. Finally, cut up the serrano ham and finely chop the prawns. **Tip:** *It's even quicker to cut the serrano ham and chives with sharp scissors.*

chives. Let the sauce simmer for a few minutes until it goes nice and velvety.



**2** Once the water has come to the boil add the linguine with the stock pot. Cook it for around 10 mins or until it is 'al dente'. **Tip:** *'Al dente' means there is just a hint of firmness left in the middle.*

**Tip:** *Make sure you keep this stock, as we'll use it for the sauce later too.*

**5** Crack open a bottle of Côtes de Provence Rosé (or Ribena if it's a school night).



**3** Heat 2 tsp of olive oil in a frying pan on medium-high heat. Cook the chilli, serrano ham and prawns for 2 mins. Season with a good pinch of salt and pepper (white pepper is best but black is just fine).

**6** Drain the pasta and add it into your sauce. Cut your lemon in half and squeeze on 1 tbsp of lemon juice. Add a little more salt and pepper if necessary. Toss the pan (or gently stir with a wooden spoon) to combine all of the ingredients.



**4** When the prawns have just turned pink, add in the garlic. Continue to cook for a minute before adding in 4 tbsp of the stock from your pasta pot. Turn the heat to low and add the crème fraîche and three quarters of the

**7** Serve with a sprinkle of the remaining chives and tuck in.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!