





Enjoy
within
2 days

More Than Food

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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 five 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

 20 mins

 family box

 healthy



Garlic Clove (4)



Green Chilli (2 tsp)



Chives (4 tbsp)



Serrano Ham
(1 pack)



Tiger Prawns (250g)



Linguine (380g)



Vegetable Stock Pot (1)




Crème Fraîche
(1 large pot)



Lemon (1)

Ingredients

	4 PEOPLE	ALLERGENS
Garlic Clove, diced	4	
Green Chilli, chopped	2 tsp	
Chives, chopped	4 tbsp	
Serrano Ham	1 pack	
Tiger Prawns, chopped	250g	Crustaceans
Linguine	380g	Gluten
Vegetable Stock Pot	1	Celery
Crème Fraîche	1 large pot	Milk
Lemon	1	

 Our fruit and veggies come fresh from the farm so give them a little wash before using

LH Step for little hands

Did you know...

Depending on the size of the ham, curing serrano can take anywhere between 9 months and 2 years.

Nutrition per serving: Calories: 607 kcal | Protein: 32 g | Carbs: 76 g | Fat: 19 g | Saturated Fat: 12 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 chop the prawns into bite sized pieces.

Tip: *It's even quicker to cut the serrano ham and chives with sharp scissors.*



2 Once the water has come to the boil add the pasta with the stock pot. Cook it for around 6 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.*



3 Heat 2 tbsp 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).



4 When the prawns have just turned pink, add in the garlic. Continue to cook for a minute before adding in 120ml of the stock from your pasta pot. Turn the heat to low and add the crème fraîche and three quarters of the

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

5 Crack open a bottle of Côtes de Provence Rosé (or Ribena for the little 'ns).

6 Drain the pasta and add it into your sauce. **LH:** *Cut your lemon in half and squeeze on 2 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.

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