



# Creamy Caramelised Onion Linguine with Hazelnut Crumb and Chives

17

Rapid 20 Minutes • Veggie



Hazelnuts



Panko Breadcrumbs



Linguine



Garlic Clove



Onion Marmalade



Vegetable Stock Paste



Creme Fraiche



Peas



Grated Hard Italian Style Cheese



Chives



## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle, frying pan, saucepan, colander and garlic press.

## Ingredients

	2P	3P	4P
Hazelnuts <b>2)</b>	25g	30g	40g
Panko Breadcrumbs <b>13)</b>	10g	10g	20g
Linguine <b>13)</b>	180g	270g	360g
Garlic Clove**	2	3	4
Onion Marmalade	40g	60g	80g
Water for the Sauce*	100ml	150ml	200ml
Vegetable Stock Paste <b>10)</b>	10g	15g	20g
Crème Fraîche** <b>7)</b>	150g	225g	300g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	40g	50g
Chives**	1 bunch	1 bunch	1 bunch

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	296g	100g
Energy (kJ/kcal)	3451 /825	1168 /279
Fat (g)	40	13
Sat. Fat (g)	20	7
Carbohydrate (g)	90	31
Sugars (g)	18	6
Protein (g)	27	9
Salt (g)	1.45	0.49

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

2) Nuts 7) Milk 8) Egg 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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60 Worship St, London EC2A 2EZ

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## Make the Hazelnut Crumb

- Fill and boil your kettle.
- Roughly chop the **hazelnuts**.
- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **hazelnuts** and **panko breadcrumbs** and dry-fry, stirring regularly, until lightly toasted, 2-3 mins. **TIP:** Watch them like a hawk as they can burn easily. Once toasted, transfer to a small bowl and set aside.



## Bring on the Sauce

- Pop the (now empty) frying pan on medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion marmalade** and **garlic** and stir-fry for 1 min.
- Stir the **water for the sauce** (see ingredients for amount) and **vegetable stock paste** into the pan.
- Bring the **mixture** to a boil, then turn the heat down slightly and simmer until reduced by half, 3-4 mins.



## Cook the Linguine

- Pour the **boiled water** into a large saucepan with  $\frac{1}{2}$  **tsp salt** for the **pasta**.
- Add the **linguine** to the **water** and bring back to the boil. Cook until tender, 12 mins.
- Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



## Finish the Pasta

- Once the **sauce** has reduced, add the **crème fraîche**, **peas** and a good grind of **pepper**. Stir until piping hot, 1-2 mins.
- Stir the **cooked linguine**, **cheese** and **half the chives** into the **sauce**. Mix well to combine. **TIP:** Add a splash of water if it looks a little dry.
- Taste and season with **salt** and **pepper** if needed.



## Grate and Chop

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **chives** (or use scissors if easier).



## Serve

- Share the **creamy pasta** between your bowls.
- Spoon the **hazelnut crumb** over the top.
- Finish with a scattering of the remaining **chives**.

## Enjoy!