



# Creamy King Prawn and Chive Tagliatelle with Crispy Serrano Ham Crumb and Honey Mustard Rocket

Premium 25-30 Minutes

30



Red Onion



Garlic Clove



Chives



Serrano Ham



Chicken Stock  
Paste



Wholegrain  
Mustard



Honey



Walnuts



Creme Fraiche



King Prawns



Fresh Tagliatelle



Rocket

Pantry Items  
Olive Oil

## Before you start

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

## Cooking tools

Saucepan, garlic press, baking tray, frying pan, bowl and colander.

## Ingredients

	2P	3P	4P
Red Onion**	1	1	2
Garlic Clove**	1	2	2
Chives**	1 bunch	1 bunch	1 bunch
Serrano Ham**	2 slices	3 slices	4 slices
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard 9)	8g	12g	17g
Olive Oil for the Dressing*	½ tbsp	¾ tbsp	1 tbsp
Honey	1 sachet	2 sachets	2 sachets
Walnuts 2)	20g	40g	40g
Crème Fraîche** 7)	150g	225g	300g
King Prawns** 5)	225g	340g	450g
Fresh Tagliatelle** 8) 13)	200g	300g	400g
Rocket**	20g	40g	40g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	400g	100g
Energy (kJ/kcal)	2794 /668	698 /167
Fat (g)	37	9
Sat. Fat (g)	17	4
Carbohydrate (g)	48	12
Sugars (g)	12	3
Protein (g)	35	9
Salt (g)	3.41	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

2) Nut 5) Crustaceans 7) Milk 8) Egg 9) Mustard 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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## Get Prepped

Preheat your oven to 200°C. Put a large saucepan of **water** with ½ **tsp salt** on to boil for the **pasta**. Halve, peel and chop the **red onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **chives** (use scissors if easier). When the oven is hot, lay the **Serrano ham** out on a baking tray and bake on the top shelf until crisp and golden, 5-7 mins. Remove from the oven and set aside to cool.



## Add the Prawns

Once the **sauce** has come to a boil, turn the heat down to a simmer. Stir the **crème fraîche** and **king prawns** into the pan, then simmer until the **prawns** have cooked through, 3-4 mins, stirring occasionally. **IMPORTANT:** *Wash your hands and equipment after handling raw prawns. The prawns are cooked when pink on the outside and opaque in the middle.*



## Start the Sauce

While the **Serrano** bakes, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **onion** and cook until softened, 3-4 mins. Stir in the **garlic** and cook for 1 min more. Stir the **water for the sauce** (see ingredients for amount), **chopped chives** and **chicken stock paste** into the pan, then bring to the boil for 1-2 mins.



## Pasta Time

Whilst the **prawns** cook, add the **tagliatelle** to the pan of **boiling water** and bring back to the boil. Cook until tender, 3-4 mins. Once cooked, drain in a colander, then stir through the **creamy prawn sauce**. **TIP:** *Add a splash of water if it's a little dry.*



## Mix the Dressing

Meanwhile, pop the **mustard**, **olive oil for the dressing** (see ingredients for both amounts) and **honey** into a small bowl. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.* Season with **salt** and **pepper**, then mix together. **TIP:** *If the dressing is too thick, loosen with a splash of water.* Roughly chop the **walnuts**, then add them to the **dressing** bowl. Set aside.



## Finish and Serve

When everything is ready, pop the **rocket** into the bowl of **dressing** and toss to dress well. Share the **prawn tagliatelle** between your bowls and crumble over the **crispy Serrano ham**. Serve with the **rocket salad** alongside.

## Enjoy!