














Creamy King Prawn and Tarragon Tagliatelle

with Crispy Serrano Ham Crumb and Honey Mustard Rocket

29

Premium 25-30 Minutes



-  Echalion Shallot
-  Tarragon
-  Chicken Stock Paste
-  Honey
-  Creme Fraiche
-  Fresh Tagliatelle
-  Garlic Clove
-  Serrano Ham
-  Wholegrain Mustard
-  Walnuts
-  King Prawns
-  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
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Tarragon**	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
Crema Fraiche** 7)	150g	225g	300g
King Prawns** 5)	225g	300g	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	373g	100g
Energy (kJ/kcal)	2760 /660	740 /177
Fat (g)	37.6	10.1
Sat. Fat (g)	17.0	4.6
Carbohydrate (g)	45.5	12.2
Sugars (g)	10.8	2.9
Protein (g)	35.4	9.5
Salt (g)	3.41	0.92

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nuts 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 220°C/200°C fan/gas mark 7. Put a large saucepan of **water** with ½ **tsp salt** on to boil for the **pasta**.

Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks).

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** is boiling, turn the heat down to a simmer.

Stir the **crema fraiche** 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 **shallot** 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 tarragon** and **chicken stock paste** into the pan, then bring to the boil for 1-2 mins.



Pasta Time

While 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 add to the **creamy prawn sauce** and stir well to combine. Add a splash of **water** if you feel it needs it.



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. Loosen with a splash of **water** if it's a little thick.

Roughly chop the **walnuts**, then add them to the **dressing**. Set aside.



Finish and Serve

When everything is ready, pop the **rocket** into the pan of **boiling water** and bring back to the boil. Cook until tender, 3-4 mins.

Share the **prawn tagliatelle** between your bowls and crumble over the **crispy Serrano ham**.

Serve with the **rocket salad** alongside.

Enjoy!