







More Than Food
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Prawn and Serrano Linguine

We've come a long way since Patrick stuck up his first week of recipes on the HelloFresh Farm notice board. From those five recipes, we've just finished cooking up our 1300th recipe and we've even created a HelloFresh Wall of Fame! At the top of the pops is this crazy good linguine. Patrick is pretty proud of it, and rightly so... it's a corker.

 25 mins

 eat within 2 days

 spicy

 1 of your 5 a day

 mealkit

 family box



Garlic Clove
(4)



Green Chilli
(1)



Chives
(1 bunch)



Serrano Ham
(1 pack)



Tiger Prawns
(250g)



Linguine
(400g)



Vegetable Stock Pot
(1)




Crème Fraîche
(1 pot)



Lemon
(1)

4 PEOPLE INGREDIENTS

- Garlic Clove, chopped **4**
- Green Chilli, chopped **1**
- Chives, chopped **1 bunch**
- Serrano Ham **1 pack**
- Tiger Prawns **250g**
- Linguine **400g**
- Vegetable Stock Pot **1**
- Crème Fraîche **1 pot**
- Lemon **1**

 Our fruit and veggies may need a little wash before cooking!

Did you know...

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

Allergens: Milk, Crustaceans, Gluten, Celery, Sulphites.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	687 kcal / 2891 kJ	22 g	13 g	78 g	5 g	43 g	4 g
Per 100g	169 kcal / 711 kJ	5 g	3 g	19 g	1 g	11 g	1 g

Vegetable Stock Pot Ingredients: Water, Salt, Yeast Extract, Glucose Syrup, Carrot Juice [7%], Dried Onion [4%], Sugar, Garlic Powder (contains **Sulphites**), Stabiliser [Tara Gum], **Celery** Salt, **Celery** Powder, Carrot, Parsley, Ground Turmeric, Ground White Pepper.



1 Boil a large pot of water. Peel and finely chop the **garlic** (or use a garlic press if you have one). Cut the **chilli** in half lengthways, remove the seeds and finely chop both this and the **chives**. Finally, roughly chop the **serrano ham** and the **prawns**.

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 **linguine** together with the **vegetable stock pot**. **Tip:** Make sure you keep this stock, as we'll use it for the sauce later. Cook it for around 10 mins or until it is 'al dente'. **Tip:** Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle.

3 Heat a splash of **olive oil** in a frying pan on medium-high heat. Cook your **chilli**, **serrano ham** and **prawns** for 2 mins. Season with a good pinch of **salt** and **pepper**.

Tip: White pepper is best but black is just fine.



4 When your **prawns** have just turned pink, add your **garlic**. Continue to cook for 1 minute before adding in a good glug of the **stock** from your pasta pot. Turn the heat to low and add the **crème fraîche** and three quarters of your **chives**. Let your **sauce** simmer for a few mins until it goes nice and velvety. **Tip:** If the sauce still seems too thick, add another splash of stock water.

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



6 Drain your **pasta** and add it to your **sauce**. Cut the **lemon** in half and squeeze over a good splash 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 your ingredients.

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

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