



Prawn & Tarragon Tagliatelle with Serrano Crisp Crumb

Premium 30 Minutes

N° 27



Echalion Shallot



Garlic Clove



Tarragon



Serrano Ham



Chicken Stock Paste



Wholegrain Mustard



Honey



Walnuts



Creme Fraiche



King Prawns



Fresh Tagliatelle



Rocket

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Garlic Press, Baking Tray, Frying Pan, Bowl, Measuring Cup, 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)	½ sachet	¾ sachet	1 sachets
Honey	1 sachet	2 sachets	2 sachets
Olive Oil*	½ tbsp	¾ tbsp	1 tbsp
Walnuts 2)	20g	40g	40g
Creme Fraiche 7) **	150g	225g	300g
King Prawns 5) **	180g	280g	360g
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	350g	100g
Energy (kJ/kcal)	2418 /578	690 /165
Fat (g)	35	10
Sat. Fat (g)	12	4
Carbohydrate (g)	46	13
Sugars (g)	11	3
Protein (g)	31	9
Salt (g)	3.20	0.91

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 5) Crustaceans 7) Milk 8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Prep

Preheat your oven to 200°C. Pop a large saucepan of **water** on to boil with ½ tsp of **salt**. 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, pop the **serrano ham** onto a baking tray and cook on the top shelf of your oven until crisp and golden, 5-7 mins. Crumble the **serrano** when it's cooled set aside.



Start the Sauce

Meanwhile, heat a splash of **oil** in a large frying pan on a medium-high heat. When hot, add the **shallot** and cook until softened, 3-4 mins. Add the **garlic** and cook for a further minute. Add the **water** (see ingredients for amount), chopped **tarragon** and **chicken stock paste**. Stir together, bring to a boil and cook for 1-2 mins.



Make the Dressing

Meanwhile, pop the **mustard** (see ingredients for amount), **honey** and **olive oil** (see ingredients for amount), and a pinch of **salt** and **pepper** into a bowl, mix. **TIP:** If your honey has hardened, pop the unopened sachet in a bowl of hot water for 1 min. **TIP:** If the dressing is too thick, loosen with a splash of water. Roughly chop the **walnuts** and pop them into the bowl too. Set aside.



Finish the Sauce

Once the **sauce** has come to a boil, turn the heat down to a simmer. Add the **creme fraiche** and **king prawns**, stir to mix well and simmer until the **prawns** have cooked through, stirring occasionally, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. **IMPORTANT:** The prawns are cooked when they are pink all the way through.



Pasta Time

Whilst the **prawns** cook, add the **pasta** to the pan of boiling **water** and cook until tender, 3-4 mins. Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it from sticking together.



Finish and Serve

Pop the **rocket** into the bowl with the **walnuts** and **mustard dressing**, mix well to dress. Stir the **pasta** through the **creamy prawn sauce**. **TIP:** Add a splash more water the sauce is dry. Share between your plates. Top with **serrano crumb** and serve the **rocket salad** on the side.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.