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## Refreshing Fresh Pasta with Peas, Pancetta and Mint

Fred Astaire and Ginger Rogers, Batman and Robin, Bert and Ernie. Some things were born to go better together. There are certain culinary marriages that endure the slings and arrows of foodie fashion and this dish is a testament to one such union. Marrying a time-honoured mixture of fresh peas, mint and pancetta this recipe spins a classic combination into a light, summery ensemble. It's quick to make and perfect with a glass of something cold and bubbly.



25 mins



family box



Mint (1 tbsp)



Garlic Clove (3)



Penne (440g)



Pine Nuts (4 tbsp)



Pancetta (2 packs)



Peas (1½ cups)



Crème Fraîche  
(2 large pots)



Vegetable Stock Pot (1)



Parmesan Cheese (4 tbsp)

Ingredients	4 PEOPLE	ALLERGENS
Mint, chopped	1 tbsp	
Garlic Clove, chopped	3	
Penne	440g	Gluten
Pine Nuts	4 tbsp	
Pancetta	2 packs	Mustard
Peas	1½ cups	
Crème Fraîche	2 large pots	Milk
Vegetable Stock Pot	1	Sulphites, Celery
Parmesan Cheese	4 tbsp	Milk

🌱 Our fruit and veggies come straight from the farm so give them a little wash before using

### Did you know...

Peas found by archaeologists on the Thai-Burmese border have been carbon dated to 9,750 BC. That is seriously old!

**Nutrition per serving:** Calories: 792 kcal | Protein: 34 g | Carbs: 86 g | Fat: 33 g | Saturated Fat: 16 g



**1** Bring a large pot of water to the boil. Roughly chop the **mint** leaves. Place the flat-side of a large knife on the **garlic cloves** and press down firmly. Peel off the skin and finely chop the **garlic**.



**2** Cook the **penne** in the boiling water for 10 mins with ½ tsp of **salt**.  
**Tip:** *Keep 2 tbsp of pasta water before you drain it.*



**3** Brown off the **pine nuts** in a non-stick frying pan on medium-high heat.  
**Tip:** *They should take a few mins to start browning but watch them like a hawk as they can burn really easily. Once toasted take them out of the pan and keep them for later.*



**4** Heat 2 tsp of **olive oil** in the same pan on medium-high heat. Cook the **pancetta** until it goes crispy around the edges.

**5** Add in the **peas** and continue to cook for 5 mins. Add in the **garlic** for a further minute.

**6** Add 2 tbsp of **water** from the pasta to the pan with the **peas**. Cook for a minute before stirring in the **crème fraîche** together with the **vegetable stock pot** and a few good grinds of **black pepper**.

**7** By now your **penne** should be ready. Drain it and mix into your sauce together with your chopped **mint**.

**8** Plate up your pasta, grate the **parmesan** over the top and sprinkle over your **pine nuts**. Tuck in and enjoy!