




Cooking Made Easy

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HelloFresh Prawn and Serrano Linguine

We've come a long way since Patrick stuck up his first week of recipes on the Fresh Farm notice board. From those 5 recipes we're rapidly approaching our 1000th recipe and we've even created a HelloFresh Wall of Fame! At the top of the pops is this crazy good linguine. So good in fact that Patrick taught people all over the UK how to cook it on a Google Hangout. Check it out at hellofresh.co.uk/hangout



15 min



family box



seafood first



Green Chilli



Chives



Garlic Clove



Serrano Ham



Lemon



Linguine



Tiger Prawns





Crème Fraîche



Vegetable Stock Pot

Ingredients

	2P	4P
Green Chilli, diced	-	1 tsp
Chives, snipped 	-	5 tbsps
Garlic Clove, diced	-	3
Serrano Ham	-	2 packs
Lemon	-	1
Linguine 2	-	400g
Tiger Prawns, chopped 1	-	1 cup
Crème Fraîche 3	-	6 tbsps
Vegetable Stock Pot 4	-	2

 May feature in another recipe

* Good to have at home

LH Step for little hands

Allergens

1) Crustaceans | 2) Gluten

3) Milk | 4) Celery

Nutrition per serving: Calories: 851 kcal | Protein: 85 g | Carbs: 39 g | Fat: 46 g | Saturated Fat: 13 g



1 Boil a large pot of water and peel and finely dice the garlic. Cut the chilli in half lengthways, remove the seeds and finely dice both this and the chives. Finally, cut up the serrano and finely chop the prawns. **Tip:** *It's even quicker to cut the serrano and chives with sharp scissors.*



2 Once the water has come to the boil add the linguine with the stock pot. Cook it for around 10 mins or until it is 'al dente'. **Tip:** *'Al dente' means there is just a hint of firmness left in the middle.*

Tip: *Make sure you keep this stock, as we'll use it for the sauce later too.*



3 Heat 2 tsp olive oil in a frying pan on medium-high heat. Cook the prawns, serrano and chilli for 2 mins. Season with a good pinch of salt and pepper (white pepper is best but black is just fine).



4 When the prawns have just turned pink, add in the garlic. Continue to cook for a minute before adding in 6 tbsps of the stock from your pasta pot. Turn the heat to low and add the crème fraîche and $\frac{3}{4}$ of the chives. Let the sauce simmer for a few minutes

until it goes nice and velvety.

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

6 Drain the pasta and add it into your sauce. Cut your lemon in half and squeeze on $1\frac{1}{2}$ tbsps 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 the ingredients.

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