



Cooking Made Easy

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Refreshing 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. With fresh pasta it's quick to make and perfect with a glass of something cold and bubbly.



Mint



Garlic Clove



Penne



Vegetable Stock Pot



Pine Nuts



Pancetta



Peas



Crème Fraîche



Parmesan Cheese

Ingredients

	2P	4P
Mint, chopped	½ tbsp	1 tbsp
Garlic Clove, diced	1	2
Penne 1	220g	440g
Vegetable Stock Pot 2	½	1
Pine Nuts	2 tbsp	4 tbsp
Pancetta 3	1 pack	2 packs
Peas	¾ cup	1½ cups
Crème Fraîche 4	3 tbsp	5 tbsp
Parmesan Cheese, grated 4	2 tbsp	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Gluten | 2) Celery
3) Sulphites | 4) Milk

Nutrition per serving: Calories: 780 kcal | Protein: 29 g | Carbs: 85 g | Fat: 36 g | Saturated Fat: 20 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 your garlic clove and press down firmly. Peel off the skin and finely dice the clove.



2 Cook your pasta in the boiling water for 10 mins with the stock pot and ¼ tsp of salt. **Tip:** *Keep a couple of tbsp of pasta water before you drain it.*

3 Brown off the pine nuts in a non-stick 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 1 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 a couple of mins. Add in the garlic for a further minute.

6 Add a couple of tbsp of the water from the pasta into the pan with the peas. Cook for a

minute before stirring in the crème fraîche.

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

8 Plate up your pasta, grate your parmesan over the top and sprinkle over your pine nuts. Prepare your taste buds to trip the light fantastic.