



Ultimate Burrata, Serrano and Pesto Linguine with Roasted Baby Plum Tomatoes and Rocket

35

Ultimate 25-30 Minutes



Baby Plum Tomatoes



Linguine



Garlic Clove



Creme Fraiche



Vegetable Stock Paste



Fresh Pesto



Serrano Ham



Burrata



Wild Rocket



Balsamic Glaze

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Aluminium foil, baking tray, saucepan, colander, garlic press and frying pan.

Ingredients

Ingredients	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Linguine 13)	180g	270g	360g
Garlic Clove**	2	3	4
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Fresh Pesto** 7)	32g	50g	64g
Serrano Ham**	2 slices	3 slices	4 slices
Burrata** 7)	125g	187g	250g
Wild Rocket**	20g	40g	40g
Balsamic Glaze 14)	12ml	18ml	24ml

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3620 /865	1042 /249
Fat (g)	48.3	13.9
Sat. Fat (g)	26.4	7.6
Carbohydrate (g)	78.2	22.5
Sugars (g)	11.9	3.4
Protein (g)	27.2	7.8
Salt (g)	2.57	0.74

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **10)** Celery **13)** Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Roast the Tomatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Halve the **baby plum tomatoes** and pop them onto a piece of foil with a drizzle of **oil**, then season with **salt** and **pepper**.

Fold the foil, sealing on all sides to create a **parcel**. Pop onto a large baking tray.

When the oven is hot, roast on the top shelf until softened, 15-20 mins.



Hello Serrano

When the **tomatoes** have about 5 mins left, pop the **Serrano ham** onto the other side of the baking tray and return to the oven until the **Serrano ham** is crisp and golden, 5-7 mins.



Boil the Pasta

Meanwhile, bring a large saucepan of **water** to the boil with $\frac{1}{2}$ **tsp salt**.

When boiling, add the **linguine** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Bring on the Burrata

Meanwhile, drain the **burrata**, then carefully halve it.

When the **linguine** and **roasted tomatoes** are ready, stir both into the **pesto sauce**. Taste and season with **salt** and **pepper** if needed.

When the **Serrano ham** is ready, snap into smaller shards.



Make your Pesto Sauce

While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **garlic** and fry until fragrant, 1 min.

Stir in the **creme fraiche**, **vegetable stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil, then reduce the heat and simmer until thickened, 5-6 mins.

Once thickened, stir the **pesto** into the **sauce**. Season with **salt** and **pepper**.



Assemble and Serve

Share your **ultimate pesto linguine** between your serving bowls. Scatter over the **rocket leaves**.

Sprinkle over the **Serrano shards**, then top with the **burrata**. Finish by drizzling over the **balsamic glaze**.

Enjoy!