

Creamy Pesto Pasta

with Serrano Shards



20-25 Minutes









Garlic Clove

Serrano Ham

Chicken Stock

Green Beans





Penne Pasta





Creme Fraiche



Fresh Pesto



o Grated Hard Italian Style Cheese



Serrano Ham

Pantry Items Oil, Salt, Pepper

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

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

Cooking tools

Saucepan, garlic press, colander, frying pan, and kitchen paper.

Ingredients

9						
Ingredients	2P	3P	4P			
Green Beans**	80g	150g	230g			
Garlic Clove**	2	3	4			
Penne Pasta 13)	180g	270g	360g			
Serrano Ham**	4 slices	6 slices	8 slices			
Creme Fraiche** 7)	75g	120g	150g			
Chicken Stock Paste	10g	15g	20g			
Fresh Pesto** 7)	32g	48g	64g			
Grated Hard Italian Style Cheese** 7) 8)	20g	20g	40g			
Serrano Ham**	4 slices	6 slices	8 slices			
Pantry	2P	3P	4P			
Water for the Sauce*	50ml	75ml	100ml			
*Not Included **Store in the Fridge						

Mutnition

Nutrition			Custom Recipe	
Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	258g	100g	288g	100g
Energy (kJ/kcal)	2679 /640	1041/249	2972 /710	1034/247
Fat (g)	25.9	10.1	28.7	10.0
Sat. Fat (g)	11.9	4.6	12.7	4.4
Carbohydrate (g)	70.6	27.4	70.6	24.6
Sugars (g)	5.9	2.3	5.9	2.1
Protein (g)	28.9	11.2	40.0	13.9
Salt (g)	3.33	1.29	5.13	1.79

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

Allergens

7) Milk 8) Egg 13) Cereals containing gluten

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, cereals containing gluten and sulphites.

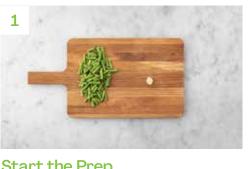
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Start the Prep

- a) Bring a large saucepan of water to the boil with 1/2 tsp salt for the penne.
- b) Trim the green beans, then cut into thirds.
- c) Peel and grate the garlic (or use a garlic press).



Cook the Pasta

- a) When boiling, add the penne to the water and bring back to the boil.
- **b)** Cook until tender, 12 mins. Halfway through, add the **green beans** and cook for the remaining time, 6 mins.
- c) Once the pasta is cooked and the beans are tender, drain in a colander and pop back in the pan. Drizzle with oil and stir through to stop them sticking together.



Crisp the Serrano

- a) Meanwhile, heat a drizzle of oil in a large frying pan on medium-high heat.
- b) Once hot, lay the Serrano ham into the pan and fry until crisp, 2-3 mins each side.
- c) Once crispy, transfer to a plate covered in kitchen paper. Set aside.

CUSTOM RECIPE

If you've chosen to double up on **Serrano Ham**, cook the recipe in the same way.



Start the Sauce

- a) Return the (now empty) frying pan to medium-high heat with a drizzle of oil. Add the garlic and cook until fragrant, 1 min.
- b) Stir in the creme fraiche, chicken stock paste and water for the sauce (see pantry for amount). Simmer until thickened, 1-2 mins.



Pesto Time

- a) Add the cooked pasta, green beans, pesto and half the hard Italian style cheese to the pan. Stir to combine and bring to the boil, then remove from the heat.
- b) Taste and season with salt and pepper if needed. Add a splash of **water** if it's a little dry.



Serve

- a) Share the creamy pesto pasta between vour bowls.
- b) Top with shards of crispy Serrano. Sprinkle over the remaining **cheese** to finish.

Enjoy!