



# Crispy Serrano Ham Topped Pesto Penne with Green Beans

Calorie Smart 20-25 Minutes • Under 650 Calories

25



Green Beans



Garlic Clove



Penne Pasta



Serrano Ham



Creme Fraiche



Chicken Stock Paste



Pesto



Grated Hard Italian Style Cheese

**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

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

## Ingredients

Ingredients	2P	3P	4P
Green Beans**	80g	150g	230g
Garlic Clove**	2	3	4
Penne Pasta <b>13)</b>	180g	270g	360g
Serrano Ham**	4 slices	6 slices	8 slices
Creme Fraiche** <b>7)</b>	75g	120g	150g
Chicken Stock Paste	10g	15g	20g
Pesto <b>7)</b>	32g	48g	64g
Grated Hard Italian Style Cheese** <b>7) 8)</b>	20g	20g	40g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Water for the Sauce*	50ml	75ml	100ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	259g	100g
Energy (kJ/kcal)	2695 /644	1042 /249
Fat (g)	26.5	10.3
Sat. Fat (g)	11.9	4.6
Carbohydrate (g)	71.2	27.6
Sugars (g)	5.6	2.2
Protein (g)	30.2	11.7
Salt (g)	3.65	1.41

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, mollusc, 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. Be careful when adding water to hot pans while cooking.

## Contact

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## Start the Prep

- Bring a large saucepan of **water** to the boil with  $\frac{1}{2}$   **tsp salt** for the **penne**.
- Trim the **green beans**, then cut into thirds.
- Peel and grate the **garlic** (or use a garlic press).



## Start the Sauce

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



## Cook the Pasta

- When boiling, add the **penne** to the **water** and bring back to the boil.
- Cook until tender, 12 mins. Halfway through, add the **green beans** and cook for the remaining time, 6 mins.
- 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 it sticking together.



## Pesto Time

- 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.
- Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little dry.



## Crisp the Serrano

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



## Serve

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

## Enjoy!