

Classic Creamy Pasta Primavera

with Spring Veg and Tarragon Gremolata

Rapid

20 Minutes • 2 of your 5 a day • Veggie









Garlic Clove





Rigatoni Pasta



Lemon



Tarragon



Creme Fraiche





Grated Hard Italian Style Cheese

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, fine grater and bowl.

Ingredients

Ingredients	2P	3P	4P	
Garlic Clove**	2	3	4	
Leek**	1	2	2	
Rigatoni	180g	270g	360g	
Vegetable Stock Paste 10)	10g	15g	20g	
Lemon**	1	1	1	
Tarragon**	1 bunch	1 bunch	1 bunch	
Creme Fraiche** 7)	150g	225g	300g	
Peas**	120g	180g	240g	
Grated Hard Italian Style Cheese** 7) 8)	40g	80g	80g	
Pantry	2P	3P	4P	
Butter*	20g	30g	40g	
Water for the Sauce*	125ml	180ml	250ml	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	420g	100g
Energy (kJ/kcal)	3368 /805	803 / 192
Fat (g)	40.1	9.6
Sat. Fat (g)	24.3	5.8
Carbohydrate (g)	87.6	20.9
Sugars (g)	14.6	3.5
Protein (g)	27.0	6.4
Salt (g)	1.79	0.43

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

Allergens

7) Milk 8) Egg 10) Celery 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, gluten and sulphites.

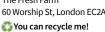
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Prep your Veg

Bring a large saucepan of water to the boil with 1/2 tsp salt for the rigatoni.

Peel and grate the **garlic** (or use a garlic press).

Trim and discard the root and dark green leafy part from the leek. Halve lengthways, then thinly slice.



Cook the Pasta

When your pan of **water** is boiling, add the rigatoni 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.



Fry the Leek

Meanwhile, melt the **butter** (see pantry for amount) with a drizzle of oil in a large frying pan on medium-high heat.

Once hot, add the **leek** and season with **salt** and pepper. Cook, stirring occasionally, until softened, 4-6 mins.

Add the garlic and cook for 1 min more.

Stir in the veg stock paste and water for the **sauce** (see pantry for amount). Bring to the boil, then lower the heat and simmer until slightly reduced, 2-3 mins.



Gremolata Time

Meanwhile, zest and cut the **lemon** into wedges. Pick the tarragon leaves from their stalks and finely chop (discard the stalks).

In a small bowl, combine the lemon zest and half the tarragon. Set your gremolata aside.



Bring on the Creamy Sauce

Once the **leek mixture** has reduced, stir through the creme fraiche and peas. Simmer until thickened and piping hot, 1-2 mins.

Add the **cooked pasta** and toss to combine, then remove from the heat. Stir through the cheese and remaining tarragon.

Season to taste with salt, pepper and a good squeeze of lemon juice from a lemon wedge. Add a splash more water if needed.



Serve

Share the **pasta primavera** between your bowls. Sprinkle over the **tarragon gremolata** to finish and serve with any remaining lemon wedges for squeezing over.

Enjoy!