



Classic Creamy Pasta Primavera with Spring Veg and Tarragon Gremolata

Rapid 20 Minutes • 2 of your 5 a day • Veggie

18



Garlic Clove



Leek



Rigatoni Pasta



Vegetable Stock Paste



Lemon



Tarragon



Creme Fraiche



Peas



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Butter

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
Crema 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 for uncooked ingredient	Per serving	Per 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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The Fresh Farm
60 Worship St, London EC2A 2EZ

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Prep your Veg

Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ **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.



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.



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.



Bring on the Creamy Sauce

Once the **leek mixture** has reduced, stir through the **crema 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.



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.



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!