















# Creamy King Prawn and Tarragon Tagliatelle

with Crispy Serrano Ham and Honey Mustard Rocket

29

Premium 25-30 Minutes



-  Echalion Shallot
-  Garlic Clove
-  Tarragon
-  Serrano Ham
-  Chicken Stock Paste
-  Wholegrain Mustard
-  Honey
-  Walnuts
-  Creme Fraiche
-  King Prawns
-  Fresh Tagliatelle
-  Rocket

**Pantry Items**  
Oil, Salt, Pepper, Olive Oil

## 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, baking tray, frying pan, bowl and colander.

## Ingredients

Ingredients	2P	3P	4P
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Tarragon**	1 bunch	1 bunch	1 bunch
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Stock Paste	10g	15g	20g
Wholegrain Mustard <b>9)</b>	8g	12g	17g
Honey	15g	30g	30g
Walnuts <b>2)</b>	20g	40g	40g
Creame Fraiche** <b>7)</b>	150g	225g	300g
King Prawns** <b>5)</b>	225g	300g	450g
Fresh Tagliatelle** <b>8)</b> <b>13)</b>	200g	300g	400g
Rocket**	20g	40g	40g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml
Olive Oil for the Dressing*	½ tbsp	¾ tbsp	1 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	370g / 661	100g / 178
Fat (g)	2764 / 661	747 / 178
Sat. Fat (g)	37.6	10.2
Carbohydrate (g)	17.0	4.6
Sugars (g)	46.9	12.7
Protein (g)	10.9	3.0
Salt (g)	35.6	9.6
	3.42	0.92

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

## Allergens

**2)** Nuts **5)** Crustaceans **7)** Milk **8)** Egg **9)** Mustard **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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

 You can recycle me!



## Get Prepped

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

Put a large saucepan of **water** with ½ **tsp salt** on to boil for the **pasta**.

Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks).

When the oven is hot, lay the **Serrano ham** on a baking tray and bake on the top shelf until crisp and golden, 5-7 mins. Remove from the oven and set aside to cool.



## Bring on the Prawns

Once the **sauce** is boiling, turn the heat down to a simmer and stir in the **creme fraiche**.

Bring back to the boil, then stir in the **prawns** and cook for another 5-6 mins. Stir occasionally. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. The prawns are cooked when pink on the outside and opaque in the middle.



## Start the Sauce

While the **Serrano** bakes, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **shallot** and cook until softened, 3-4 mins. Stir in the **garlic** and cook for 1 min more.

Stir in the **water for the sauce** (see pantry for amount), **chopped tarragon** and **chicken stock paste**, then bring to the boil for 1-2 mins.



## Tagliatelle Time

While the **prawns** cook, add the **tagliatelle** to the pan of **boiling water** and bring back to the boil. Cook until tender, 3-4 mins.

Once cooked, add a splash of **pasta water** to the **sauce** if it's a little too thick, then drain the **tagliatelle** in a colander.

Add your **tagliatelle** to your **creamy sauce** and toss well to coat.



## Mix your Salad Dressing

Meanwhile, pop the **mustard** (see ingredients for amount), **olive oil for the dressing** (see pantry for amount) and **honey** into a small bowl. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Season with **salt** and **pepper**, then mix together. Loosen with a splash of **water** if it's a little thick.

Roughly chop the **walnuts**, then add them to the **dressing**. Set aside.



## Finish and Serve

When everything's ready, add the **rocket** to the bowl of **dressing** and toss to coat.

Share the **prawn tagliatelle** between your bowls. Break up the **crispy Serrano ham** into pieces and scatter over the top.

Serve with the **rocket salad** alongside.

Enjoy!