



Porky Linguine with Peas and Cheese

Customer Favourites 20 Minutes • 3 of your 5 a day

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Pork Mince



Mixed Herbs



Linguine



Worcester Sauce



Finely Chopped
Tomatoes with
Onion and Garlic



Red Wine Jus
Paste



Peas



Grated Hard Italian
Style Cheese

Recipe Update

Due to quality issues with **baby spinach**, you'll instead receive **peas**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions so it'll still be just as delicious!

Pantry Items

Oil, Salt, Pepper, Sugar

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, frying pan and colander.

Ingredients

Ingredients	2P	3P	4P
Pork Mince**	240g	360g	480g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Linguine 13)	180g	270g	360g
Worcester Sauce 13)	15g	15g	30g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Red Wine Jus Paste 10) 14)	15g	22g	30g
Peas**	120g	240g	240g
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g
Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	511g	100g
Energy (kJ/kcal)	3693 / 883	722 / 173
Fat (g)	34.1	6.7
Sat. Fat (g)	13.9	2.7
Carbohydrate (g)	92.4	18.1
Sugars (g)	23.4	4.6
Protein (g)	49.1	9.6
Salt (g)	3.59	0.70

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
14) Sulphites

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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Fry the Pork

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

b) Heat a large frying pan on medium-high heat (no oil).

c) Once hot, add the **pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

IMPORTANT: Wash your hands and equipment after handling raw mince.

d) Sprinkle over the **mixed herbs** and cook, stirring, for 1 min more.



Add the Peas

a) When the **sauce** has thickened, stir in the **peas** and heat until piping hot, 1-2 mins.



Cook the Pasta

a) Meanwhile, add the **linguine** to your pan of **boiling water** and bring back to the boil. Cook until tender, 12 mins.

b) Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Finish Up

a) Toss the **cooked linguine** through the **sauce** along with the **hard Italian style cheese** (if it's easier, transfer everything to the **pasta** saucepan to combine).

b) Taste and season with **salt** and **pepper** if needed.



Make the Sauce

a) While the **pasta** cooks, add the **Worcester sauce** to the **pork** and allow to bubble away until evaporated, 30 secs.

b) Stir in the **chopped tomatoes**, **red wine jus paste**, **sugar** and **water for the sauce** (see pantry for both amounts).

c) Bring to the boil, then reduce the heat to medium and simmer until the **sauce** has thickened, 5-6 mins. Add a splash more **water** if it gets too thick. **IMPORTANT:** The mince is cooked when no longer pink in the middle.



Serve

a) Share the **porky linguine** between your bowls.

Enjoy!