



PANCETTA PENNE IN A WITCH'S CAULDRON

with Cream Sauce Potion and Pine Nut Vampire Teeth



HELLO

CREAM SAUCE POTION

Sour cream and Parmesan cast a bewitching spell on your taste buds (eye of newt not included).

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 730**



Garlic



Pine Nuts
(Contains: Tree Nuts)



Pancetta



Sour Cream
(Contains: Milk)



Veggie Stock
Concentrate



Mint



Penne Pasta
(Contains: Wheat)



Peas



Parmesan Cheese
(Contains: Milk)

START STRONG

Keep an eye on the pine nuts as they're toasting. If you see or smell any burning, immediately remove the pan from heat.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

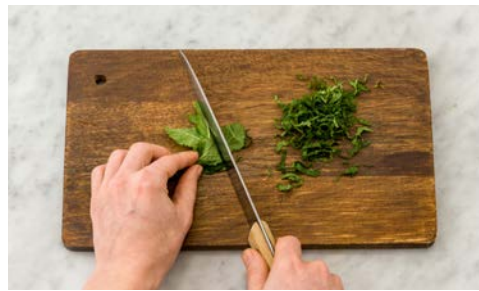
- Garlic 2 Cloves | 4 Cloves
- Mint ¼ oz | ½ oz
- Pine Nuts 1 oz | 2 oz
- Penne Pasta 6 oz | 12 oz
- Pancetta 2 oz | 4 oz
- Peas 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Veggie Stock Concentrate 1 | 2

HELLO WINE



PAIR WITH
Lustra Monterey County
Pinot Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince or grate **garlic**. Pick **mint** leaves from stems; discard stems. Roughly chop leaves.



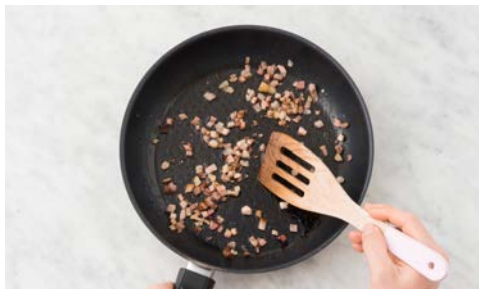
2 TOAST PINE NUTS

Heat a large, empty pan over medium-low heat. Add **pine nuts** and toast, tossing frequently, until lightly browned and fragrant, 2-3 minutes. Remove from pan and set aside.



3 BOIL PENNE

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve **⅓ cup pasta cooking water**, then drain.



4 COOK PANCETTA

Heat a large drizzle of **olive oil** in same pan over medium heat. Add half the **pancetta** (use the rest as you like) and cook, tossing, until lightly crisped, 2-3 minutes. Add **garlic** and **peas** and cook, tossing, until fragrant, about 1 minute.



5 MAKE SAUCE

Stir **penne**, **sour cream**, half the **Parmesan**, **stock concentrate**, and reserved **pasta cooking water** into pan. Gently toss until a thick, creamy sauce forms, 3-4 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **penne mixture** between plates. Sprinkle with **mint** (to taste), **pine nuts**, and remaining **Parmesan**.

WICKED!

Double, double toil and trouble; Fire burn and cauldron of pasta bubble.

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