



TRUFFLED PENNE PASTA

with Mint, Pancetta, and Peas



HELLO
TRUFFLED PENNE
 A dash of truffle zest turns pasta into something worth celebrating.

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)
- 
Truffle Zest

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 | ¼ 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
- Truffle Zest .07 oz | .14 oz
- Veggie Stock Concentrate 1 | 2

HELLO WINE



PAIR WITH
Neptune's Trident IGT Della
Venezia Pinot Grigio, 2015

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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.



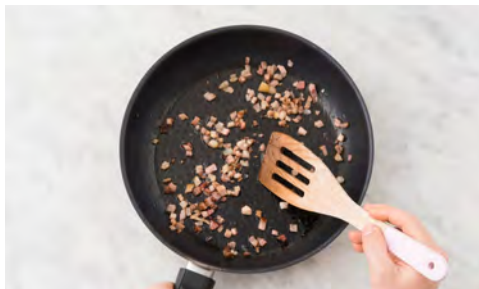
2 TOAST PINE NUTS

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 pan used for pine nuts over medium heat. Add half the **pancetta** from package and cook, tossing, until lightly crisped, 2-3 minutes (use the rest of the pancetta as you like). Add **garlic** and **peas** and cook, tossing, until fragrant, about 1 minute.



5 MAKE SAUCE

Stir **penne**, **sour cream**, half the **Parmesan**, half the **truffle zest**, **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 **pine nuts** and remaining **Parmesan**, as well as **mint** and remaining **truffle zest** to taste.

LET'S DANCE!

Magical ingredients like pancetta and truffle will make your taste buds do the shuffle.

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