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# Pea and Pancetta Penne

with Parmesan, Pine Nuts, and Mint

Just a small amount of pancetta imparts bold flavor into any recipe. We love the combination of salty pancetta, sweet peas, and sharp parmesan cheese. This creamy pasta is guaranteed to please even the pickiest of eaters.



Pancetta



Penne



Peas



Vegetable Stock Concentrates



Garlic



Mint



Pine Nuts



Sour Cream



Parmesan Cheese

## Ingredients

		4 People
Pancetta		4 oz
Penne	1)	12 oz
Peas		8 oz
Vegetable Stock Concentrates		2
Garlic		4 cloves
Mint		¼ oz
Pine Nuts	2)	2 oz
Sour Cream	3)	8 T
Parmesan Cheese	3)	½ C
Oil*		2 t

\*Not Included

## Allergens

1) Wheat

2) Nuts

3) Milk

## Tools

Large Pot, Large Pan, Strainer

Ruler

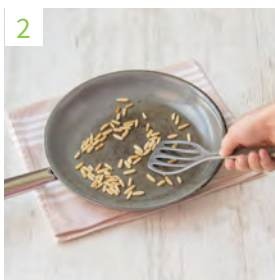
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**Nutrition per person** Calories: 637 cal | Fat: 25 g | Sat. Fat: 9 g | Protein: 27 g | Carbs: 77 g | Sugar: 8 g | Sodium: 645 mg | Fiber: 6 g



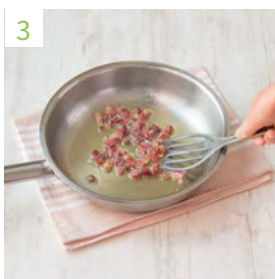
1

**1 Prep the ingredients: Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Roughly chop the **mint leaves**.



2

**2 Toast the pine nuts:** Heat a large pan over medium-low heat. Add the **pine nuts** and toss for 2-3 minutes, until lightly golden brown. Remove from the pan and set aside.



3

**3 Cook the pancetta:** Heat a large drizzle of **oil** in the same pan over medium heat. Add the **pancetta** and cook, tossing for 2-3 minutes, until slightly crispy. Stir in the **garlic** and **peas** and cook for 1-2 minutes, until fragrant and heated through.



5

**4 Boil the pasta:** Add the **pasta** to the boiling water and cook for 9-11 minutes, until al dente. Drain, reserving **⅓ cup pasta water**.

**5 Toss together the pasta:** Stir the **sour cream** into the **pancetta mixture**. Add the **drained pasta** and **half the parmesan cheese** to the pan along with the **stock concentrates** and the **reserved pasta water**. Toss over medium heat until a creamy sauce forms, for 3-4 minutes. Season to taste with **salt** and **pepper**.

**6 Plate and serve:** Serve the **pea and pancetta penne** divided between bowls and sprinkled with the **mint**, **pine nuts**, and **remaining parmesan cheese**. Enjoy!