



CARBONARA-STYLE PENNE

with Crispy Pancetta and Peas



HELLO

CARBONARA-STYLE SAUCE

A creamy, buttery, egg-based sauce studded with bites of porky pancetta

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 820



Scallions



Eggs
(Contains: Eggs)



Penne Pasta
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Lemon



Pancetta



Peas



Parmesan Cheese
(Contains: Milk)

START STRONG

Salt your pasta cooking water generously—it should taste very well-seasoned but not overwhelmingly strong. This will give the penne just enough flavor to complement the sauce.

BUST OUT

- Large pot
- Paper towel
- Zester
- Strainer
- Large bowl
- Medium pan
- Slotted spoon
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Lemon 1 | 2
- Eggs 2 | 4
- Pancetta 4 oz | 8 oz
- Penne Pasta 6 oz | 12 oz
- Peas 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE



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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim, then thinly slice **scallions**, keeping greens and whites separate. Zest 1 tsp zest from **lemon**, then cut into wedges. Separate **egg yolks** from whites. Place yolks in a large bowl (discard whites or save for another use).



4 PREP SAUCE

While pasta boils, add **sour cream** and half the **Parmesan** to bowl with **egg yolks**. Whisk or beat vigorously with a fork until well-combined. As soon as you've scooped out **pasta cooking water**, add 3 TBSP of it to egg yolk mixture and whisk vigorously to combine and heat through.



2 COOK PANCETTA

Heat a medium pan over medium-high heat. Add **pancetta** and cook, stirring occasionally, until nearly crisp, 3-5 minutes. Add **scallion whites** and cook, tossing, until softened and pancetta is fully crisp, 1-2 minutes more. Remove from pan with a slotted spoon; set aside on a paper-towel-lined plate.



5 TOSS PASTA

Add **drained penne** and **peas** to bowl with **sauce** immediately after draining, followed by **pancetta**, half the **scallion greens**, and **1 TBSP butter**. Toss to combine and thoroughly coat. (**TIP:** If mixture seems dry, add more pasta cooking water—start with 2 TBSP and go up from there.) Season generously with **salt**, **pepper**, and a squeeze or two of **lemon juice**.



3 BOIL PASTA AND PEAS

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until just shy of al dente, about 8 minutes, then add **peas**. Continue cooking until peas are warmed through and pasta is al dente, about 2 minutes more. Scoop out and reserve **½ cup pasta cooking water**, then drain.



6 PLATE AND SERVE

Divide **penne mixture** between plates. Sprinkle with remaining **Parmesan** and **scallion greens**. Sprinkle with **lemon zest** and serve with any remaining **lemon wedges** on the side for squeezing over.

DELIZIOSO!

Pasta night for the win

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