



# Creamy Basil & Serrano Ham Pasta

with Zucchini Ribbons



Master cooking serrano ham without a pan!



Zucchini



Garlic



Brown Onion



Basil



Penne Pasta



Serrano Ham



Cooking Cream

### Pantry Staples



Olive Oil



Plain Flour

Hands-on: 15 mins  
Ready in: 40 mins

The only thing better than the taste of this amazing Serrano ham? The texture. Sharp and crispy, it's the perfect topping for a silky, creamy weeknight pasta.

# BEFORE YOU START

You will need: **medium saucepan, chef's knife, chopping board, vegetable peeler, garlic crusher, colander, oven tray lined with aluminium foil, medium frying pan** and **wooden spoon**. Let's start cooking the **Creamy Basil & Serrano Ham Pasta with Zucchini Ribbons**



## 1 GET PREPPED

Put a medium saucepan of salted water on to the boil. Preheat the grill to **medium**. Finely slice the **brown onion**. Peel and crush the **garlic**. Peel the **zucchini** into ribbons. Pick the **basil** leaves.



## 2 COOK THE PASTA

Add the **penne pasta** (use the recommended amount) to the boiling water and cook for **10 minutes**, or until al dente or firm to the bite. Drain and return to the saucepan.



## 3 GRILL THE SERRANO HAM

Meanwhile, lay the **Serrano ham** in a single layer on the prepared oven tray. Place under the grill for **6-7 minutes**, or until golden and crispy. Remove from the grill and set aside to cool slightly.



## 4 MAKE THE CREAMY SAUCE

Heat the **olive oil** in a medium frying pan over a medium-high heat. Cook the **brown onion** for **4-5 minutes**, or until softened. Add the **garlic** and **plain flour** and cook for **1 minute**, stirring continuously with a wooden spoon. Add the **zucchini** ribbons and cook for **1-2 minutes**, or until softened. Add the **cooking cream** and season with **black pepper**. Bring the mixture to a simmer for **2 minutes**, or until the sauce thickens slightly and lightly coats the back of a spoon. Stir to combine. Remove from the heat.



## 5 MIX IT ALL TOGETHER

Transfer the cooked **penne pasta** to the pan with the creamy sauce and stir through **1/2 the basil**. Break up the **Serrano ham** using your hands or a sharp knife. Stir the ham through the pasta (reserving a few pieces for the garnish).



## 6 SERVE UP

Divide the creamy basil and Serrano ham pasta with zucchini ribbons between bowls. Top with the remaining basil and Serrano ham.

*Enjoy!*

# 2 | 4 PEOPLE INGREDIENTS

	2P	4P
brown onion	1	2
garlic	2 cloves	4 cloves
zucchini	1	2
basil	1 bunch	2 bunches
penne pasta (use recommended amount)	200 g	400 g
Serrano ham	1 packet	2 packets
olive oil*	2 tsp	1 tbs
plain flour*	1/2 tbs	1 tbs
cooking cream	1/2 tub (150ml)	1 tub (300ml)

\*Pantry Items | Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3180kJ (760Cal)	678kJ (162Cal)
Protein (g)	31.7g	6.8g
Fat, total (g)	31.8g	6.8g
- saturated (g)	22.1g	4.7g
Carbohydrate (g)	84.5g	18.0g
- sugars (g)	12.3g	2.6g
Sodium (g)	83mg	18mg

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