



Creamy Smoked Salmon Rigatoni

with Sugar Snaps and Herby Walnut Crumb

RAPID 15 Minutes

N° 4



Echalion Shallot



Dill



Walnuts



Rigatoni



Crème Fraîche



Sugar Snaps



Hot Smoked Salmon Flakes

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Two Saucepans and Colander.

Ingredients

	2P	3P	4P
Echalion Shallot**	1	1	2
Dill**	1 bunch	1 bunch	1 bunch
Walnuts 2)	1 small bag	1 large bag	1 large bag
Rigatoni 13)	200g	300g	400g
Crème Fraîche 7)**	150g	225g	300g
Sugar Snaps**	1 small pack	1 large pack	1 large pack
Hot Smoked Salmon Flakes 4)**	150g	200g	300g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	333g	100g
Energy (kJ/kcal)	3339 / 798	1004 / 240
Fat (g)	40	12
Sat. Fat (g)	13	4
Carbohydrate (g)	81	24
Sugars (g)	8	2
Protein (g)	36	11
Salt (g)	2.03	0.61

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 4) Fish 7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK



1. Prep Time

- Fill and boil your kettle.
- Halve, peel and thinly slice the **shallot**.
- Roughly chop the **dill** (stalks and all).
- Roughly chop the **walnuts**.



4. Cook the Sugar Snaps

- When the rigatoni has 3 mins left, add the **sugar snaps** to the boiling **water**.
- Cook for 3 mins, then drain the **pasta** and **sugar snaps** in a colander.
- Pop back in the pan, drizzle with **oil** and stir through to stop it sticking together.



2. Cook the Pasta

- When the kettle has boiled, pour the boiling **water** into a large saucepan and put on high heat.
- Add the **rigatoni** along with ½ tsp of **salt**.
- Simmer until the **rigatoni** is tender, 12 mins.



5. Finish the Sauce

- Meanwhile, gently reheat the **creamy sauce** on a medium heat.
- Carefully fold in the **hot smoked salmon** and simmer gently until the **fish** is piping hot, 2-3 mins.
- Season to taste with **salt** and **pepper**.



3. Start the Sauce

- Meanwhile, heat a splash of **oil** in a saucepan over medium heat.
- When hot, add the **shallot**.
- Stir and cook until softened, 3-4 mins, then add **half** of the **dill**.
- Stir in the **crème fraîche**, bring to the boil then remove from the heat.



6. Mix and Serve

- Add the **pasta** to the pan with the **sauce** and gently mix together. **TIP:** Add a splash of water if it needs loosening.
- Serve in deep bowls and finish with a sprinkle of **walnuts** and remaining **dill**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.