



# Lemon and Prawn Linguine with Peas

Rapid 20 Minutes • 1 of your 5 a day

6



Lemon



Echalion Shallot



Garlic Clove



Linguine



Vegetable Stock Paste



King Prawns



Peas



Creme Fraiche



King Prawns

**Pantry Items**  
Oil, Salt, Pepper

### CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, fine grater, garlic press, colander, frying pan and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Lemon**	1	1	1
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Linguine <b>13</b> )	180g	270g	360g
Vegetable Stock Paste <b>10</b> )	10g	15g	20g
King Prawns** <b>5</b> )	150g	225g	300g
Peas**	120g	180g	240g
Creme Fraiche** <b>7</b> )	75g	120g	150g
King Prawns** <b>5</b> )	150g	225g	300g
Pantry	2P	3P	4P
Reserved Pasta Water*	75ml	120ml	150ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	355g	100g	430g	100g
Energy (kJ/kcal)	2385 / 570	673 / 161	2602 / 622	606 / 145
Fat (g)	15.2	4.3	15.9	3.7
Sat. Fat (g)	8.1	2.3	8.4	2.0
Carbohydrate (g)	80.6	22.7	80.6	18.8
Sugars (g)	10.6	3.0	10.6	2.5
Protein (g)	29.6	8.3	41.4	9.6
Salt (g)	2.12	0.60	3.02	0.70

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**5**) Crustaceans **7**) Milk **10**) Celery **13**) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


## Contact

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## Get Prepped

- Bring a large saucepan of **water** to the boil with  $\frac{1}{2}$   **tsp salt** for the **linguine**.
- Zest and halve the **lemon**.
- Halve, peel and thinly slice the **shallot**.
- Peel and grate the **garlic** (or use a garlic press).



## Add the Prawns and Peas

- Drain the **prawns** and pat dry with kitchen paper.
- Stir the **prawns** and **peas** into the **sauce** and cook for another 5-6 mins. **IMPORTANT: Wash your hands and equipment after handling raw prawns. They're cooked when pink on the outside and opaque in the middle.**

## CUSTOM RECIPE

If you've chosen to double up on **king prawns**, cook the recipe in the same way.



## Cook the Pasta

- When your pan of **water** is boiling, add the **linguine** and bring back to the boil. Cook until tender, 12 mins.
- Once cooked, reserve some of the **pasta water** (see pantry for amount), then drain in a colander.
- Pop the **linguine** back in the pan. Drizzle with **oil** and stir through to stop it from sticking together.



## Mix It Up

- Once the **prawns** are cooked, stir the **creme fraiche** and **lemon zest** into the **sauce**. Bring back to the boil, then remove from the heat.
- Season with **pepper**, then stir through the **cooked pasta**.
- Add a squeeze of **lemon juice**. Taste and season with **salt**, **pepper** and more **lemon juice** if needed.



## Start your Sauce

- While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **shallot** and cook, stirring frequently, until softened, 3-4 mins.
- Stir in the **garlic** and cook for 1 min more.
- Pour in the **reserved pasta water** and **veg stock paste**, stir together, then bring to the boil. Simmer for 3-4 mins.



## Finish and Serve

- When ready, share the **prawn linguine** between your bowls.
- Serve with any remaining **lemon** cut into **wedges** for squeezing over.

## Enjoy!