



Serrano Ham, Tarragon and Butternut Linguine

with Creme Fraiche

N° 3

CLASSIC 35 Minutes • 2 of your 5 a day



Butternut Squash



Red Onion



Tenderstem Broccoli®



Garlic Clove



Tarragon



Serrano Ham



Linguine



Chicken Stock Powder



Crème Fraîche

Before you start

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

Basic cooking tools, you will need:

Baking Tray, Saucepan, Fine Grater (or Garlic Press), Saucepan and Frying Pan.

Ingredients

	2P	3P	4P
Butternut Squash**	1	1	1
Red Onion**	1	1	2
Tenderstem Broccoli ***	1 small pack	1 large pack	1 large pack
Garlic Clove**	1 clove	2 cloves	2 cloves
Tarragon**	½ bunch	1 bunch	1 bunch
Serrano Ham**	4	6	8
Linguine 13)	200g	300g	400g
Reserved Pasta Water for the Sauce*	125ml	190ml	250ml
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Crème Fraîche 7)**	150g	225g	300g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	543g	100g
Energy (kJ/kcal)	3119 /746	575 /137
Fat (g)	27	5
Sat. Fat (g)	11	2
Carbohydrate (g)	104	19
Sugars (g)	19	4
Protein (g)	32	6
Salt (g)	2.64	0.49

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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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HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Packed in the UK



1. Roast the Squash

Preheat the oven to 200°C. Trim the **butternut squash** then halve lengthways and scoop out the seeds. Chop it widthways into 1cm slices, then chop into 1cm chunks (no need to peel!). Pop the **squash** onto a baking tray, drizzle with **oil**, season with **salt** and **pepper**, toss to coat and arrange in a single layer. Roast on the top shelf of the oven until golden and tender, 25-30 mins. Turn halfway through.



4. Start the Sauce

While your **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium high heat. Add the **serrano ham** in a single layer. Cook until the **ham** is golden, 2-3 mins on each side. Remove from the pan onto kitchen paper then add a drizzle more **oil** and the **onion**. Fry until beginning to soften, stirring occasionally, 4-5 mins. Add the **broccoli** and a small splash of **water** to the frying pan. Stir-fry until it's just tender, 4-5 mins.



2. Get Prepared

In the meantime, pop a large saucepan of **water** on to boil for the **pasta**. Half, peel and thinly slice the **onion**. Chop the **tenderstem broccoli** in half widthways. Peel and grate the **garlic** (or use a garlic press). Pick the **tarragon leaves** from their stalks and finely chop (discard the stalks). Roughly tear the **serrano ham slices** into large pieces.



5. Finish the Sauce

Stir in the **garlic** and cook for 30 seconds. Pour the **reserved pasta water** and **chicken stock powder** into the pan with the **broccoli**. Stir in the **crème fraîche** and **tarragon**, along with the **Serrano ham** and **onion mixture**. Bring to the boil, then remove from the heat.



3. Cook the Pasta

Once boiling, add the **linguine** (see ingredients for amount you need) to the **water** along with ½ tsp of **salt**. Cook for 12 mins, then drain in a colander reserving some **pasta water** to use for the sauce (see ingredients for amount) and return **linguine** to the pan with a drizzle of **oil** (this will stop it from sticking together!). Set to one side.



6. You're Done!

Finally, add the drained **pasta** and roasted **butternut squash** into the **sauce**. Taste and add **salt** and **pepper** if you feel it needs it. **TIP:** Add a splash of water if you feel it's necessary. Toss gently to coat, then serve in large bowls.

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.