



SPEEDY PENNE PASTA

with Mint, Pancetta, and Peas



HELLO

MINT AND PEAS

This sweet and sassy duo brings a double dose of green.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 660**



Garlic



Pine Nuts
(Contains: Tree Nuts)



Pancetta



Sour Cream
(Contains: Milk)



Veggie Stock Concentrates



Mint



Penne Pasta
(Contains: Wheat)



Peas



Parmesan Cheese
(Contains: Milk)

START STRONG

Keep an eye on the pine nuts as they're toasting. If you see or smell any burning, immediately remove the pan from heat.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Mint ¼ oz
- Pine Nuts 1 oz
- Penne Pasta 12 oz
- Pancetta 4 oz
- Peas 8 oz
- Sour Cream 8 TBSP
- Parmesan Cheese ½ Cup
- Veggie Stock Concentrates 2

HELLO WINE



PAIR WITH
Provenzano Gavi di Gavi
DOCG, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince or grate **garlic**. Pick **mint** leaves from stems; discard stems. Roughly chop leaves.



2 TOAST PINE NUTS

Heat a large, empty pan over medium-low heat. Add **pine nuts** and toast, tossing frequently, until lightly browned and fragrant, 2-3 minutes. Remove from pan and set aside.



3 BOIL PASTA

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve **¾ cup pasta cooking water**, then drain.



4 COOK PANCETTA

Heat a large drizzle of **olive oil** in same pan over medium heat. Add **pancetta** and cook, tossing, until lightly crisped, 2-3 minutes. Add **garlic** and **peas** and toss until fragrant, about 1 minute.



5 MAKE SAUCE

Stir **penne**, **sour cream**, half the **Parmesan**, **stock concentrates**, and reserved **pasta cooking water** into pan. Gently toss over medium heat until a thick, creamy sauce forms, 3-4 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **penne mixture** between plates. Sprinkle with **mint** (to taste), **pine nuts**, and remaining **Parmesan**.



KIDS CAN HELP!

PERFECT!

Parmesan, penne, pancetta, and peas make this pasta pleasing.

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