



# Tagliatelle Amatriciana

with Caprese Salad



## HELLO MOZZARELLA

Mozzarella needs to be stretched and kneaded like bread. That's why it becomes stringy when melted!



Echalion Shallot



Garlic Clove



Basil



Pancetta



Balsamic Vinegar



Tomato Passata



Vine Tomato



Mozzarella



Mixed Baby Leaves



Tagliatelle



Pine Nuts



Hard Italian Cheese

MEAL BAG

- Hands on: 15 mins
- Total: 35 mins
- 1 of your 5 a day
- Family Box

We've given this classic Italian pasta dish our own twist by using pancetta instead of guanciale (salt-cured pork jowl), adding in garlic, onion, and fresh basil pesto to pack in extra flavour. The mayor of Amatrice famously said that any variant on the original recipe would not classify as a true "Amatriciana", but we think you'll agree that this delicious dish really does step up to the mark.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Fine Grater** (or **Garlic Press**), **Frying Pan, Measuring Jug** and **Colander**. Now, let's get cooking!



### 1 DO THE PREP

Put a large saucepan of **water** with a pinch of **salt** on to boil for the pasta. Halve, peel and thinly slice the **shallot** into half moons. Peel and grate the **garlic** (or use a garlic press). Pick the **basil leaves** from their stalks and finely chop the leaves. Finely chop the **stalks** (keep them separate).



### 2 START THE SAUCE

Heat a frying pan on medium-high heat and add a drizzle of **oil**. When the **oil** is hot, add the **pancetta** and cook for 3 mins. Add the **shallot** and **basil stalks** and cook until the **pancetta** is golden brown and the **shallot** is soft, another 5 mins. Add the **garlic**, cook for 1 minute more, then add the **balsamic vinegar**.



### 3 FINISH THE SAUCE

When the **balsamic vinegar** has evaporated, add the **tomato passata** and bring to the boil. Add the **water** (see ingredients for amount) then reduce the heat to low. Leave the sauce to bubble away for 10 mins, then remove from the heat.



### 4 SALAD TIME

Meanwhile, cut each **tomato** into four slices and the **mozzarella** into six slices. Pop the **mixed baby leaves** in the centre of a plate and arrange the **tomato** and **mozzarella** slices alternately around it. Set aside for later.



### 5 MAKE THE PESTO

Add the **tagliatelle** to the pan of boiling water and simmer until cooked, 6 mins. In the meantime, pop the **basil leaves** into a small bowl. Put the **pine nuts** in a freezer bag and bash with the bottom of a saucepan. Add the **pine nuts** to the **basil** along with **half** the **hard Italian cheese** and 1 tbsp of **olive oil** per person.



### 6 FINISH AND SERVE

When the **pasta** is cooked, drain and return to the pan off the heat. Season with a pinch of **salt**, **pepper** and drizzle with a little **olive oil**. Spoon **half** of the **pesto** over the **tomato** and **mozzarella salad** and place in the middle of your table. Serve a generous amount of **pasta** in each bowl and pour over the **sauce**. Top with any remaining **pesto** and **cheese**. **Enjoy!**

## 4 PEOPLE INGREDIENTS

Echalion Shallot, sliced	1
Garlic Clove, grated	1
Basil, chopped	2 bunches
Pancetta	120g
Balsamic Vinegar <sup>14)</sup>	1 tbsp
Tomato Passata	2 cartons
Water*	200ml
Vine Tomato, sliced	4
Mozzarella, sliced <sup>7)</sup>	2 balls
Mixed Baby Leaves	1 bag
Tagliatelle <sup>13)</sup>	375g
Pine Nuts, bashed	25g
Hard Italian Cheese <sup>7)</sup>	40g

\*Not Included

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 334G	PER 100G
Energy (kcal)	396	118
(kJ)	1656	495
Fat (g)	27	8
Sat. Fat (g)	14	4
Carbohydrate (g)	12	4
Sugars (g)	9	3
Protein (g)	24	7
Salt (g)	1.92	0.57

### ALLERGENS

<sup>7)</sup> Milk <sup>13)</sup> Gluten <sup>14)</sup> Sulphites

**Pancetta:** Pork ; Sea Salt ; Sugar ; Preservative: Sodium Nitrite, Sodium Nitrate ; Antioxidant: Sodium Ascorbate.

**Balsamic Vinegar:** Wine Vinegar (Contains **Sulphites**), Concentrated Grape Must, Colour E150D.

Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between use.

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: 0207 138 9055 | [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk)

You made this, now show it off! Share your creations with us:

#HelloFreshSnaps

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

Packed in the UK