



SPEEDY SPRINGTIME PASTA

with Mint, Pancetta, and Peas



HELLO SPRING GREENS

Mint and peas bring a seasonal blast of color.



Garlic



Pine Nuts
(Contains: Tree Nuts)



Peas



Sour Cream
(Contains: Milk)



Veggie Stock
Concentrate



Mint



Pancetta



Penne Pasta
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 730

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
- Olive oil (2 tsp | 4 tsp)
- Strainer

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|---------------------|
| • Garlic | 2 Cloves 4 Cloves |
| • Mint | ¼ oz ¼ oz |
| • Pine Nuts | 1 oz 2 oz |
| • Penne Pasta | 6 oz 12 oz |
| • Pancetta | 2 oz 4 oz |
| • Peas | 4 oz 8 oz |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Veggie Stock Concentrate | 1 2 |

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

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



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.



4 COOK PANCETTA

Heat a large drizzle of **olive oil** in same pan over medium heat. Add half the **pancetta** (use the rest as you like) and cook, tossing, until lightly crisped, 2-3 minutes. Add **garlic** and **peas** and cook, tossing, until fragrant, about 1 minute.



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.



5 MAKE SAUCE

Stir **penne**, **sour cream**, half the **Parmesan**, **stock concentrate**, 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**.



3 BOIL PENNE

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve ¼ **cup pasta cooking water**, then drain.



6 PLATE AND SERVE

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

PERFECT!

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

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