



More Than Food
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Pork Saltimbocca with Chestnut Mushrooms and Tagliatelle

Saltimbocca literally translates to 'jump in the mouth' in Italian. Allegedly it was invented at the end of the 19th century and has been jumping into people's mouths ever since! Teamed with some creamy crème fraîche and delicious tagliatelle, it's a winner!!



40 mins



Pork Medallion (2)



Serrano Ham (½ pack)



Chestnut Mushrooms
(1 punnet)



Sage Leaves
(½ bunch)



White Wine
Vinegar (1 tbsp)



Chicken Stock Pot
(½)



Tagliatelle
(180g)



Crème Fraîche
(1 small pot)

Ingredients

	2 PEOPLE	ALLERGENS
Pork Medallion	2	
Serrano Ham	½ pack	
Chestnut Mushrooms, chopped	1 punnet	
Sage Leaves	½ bunch	
White Wine Vinegar	1 tbsp	Sulphites
Chicken Stock Pot	½	
Tagliatelle	180g	Gluten
Crème Fraîche	1 small pot	Milk

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Tagliatelle goes well with thick sauces that cling to the pasta.

Nutrition per serving: Calories: 762 kcal | Protein: 50 g | Carbs: 70 g | Fat: 31 g | Saturated Fat: 17 g



1 Put each of the **medallion** between two sheets of clingfilm and bash them with a frying pan until they are about 1cm thick. Season each **medallion** with a pinch of **salt** and **black pepper**, then place one or two slices of **serrano ham** on the top side of each **medallion**.



2 Roughly chop the **mushrooms** and set aside. Heat 1 tbsp of **oil** in a frying pan on medium heat, drop in three quarters of the **sage** leaves and fry for 30 seconds until just crisp. Immediately remove the leaves from the pan and set aside. **Tip:** *Be careful not to let them burn!*



3 Now add 1 tbsp of **butter** to the empty pan (or 1 tbsp of **oil** if you don't have any butter), allow it to melt, then lay the **pork medallions** in the pan (**serrano ham** side up first) and cook for 4-5 mins on each side until cooked and well browned. At the same time, add 1 tbsp of **oil** to another frying pan and add the **mushrooms**, season with ¼ tsp of **salt** and a good grind of **black pepper** and cook for 5 mins.

4 Meanwhile, boil a large pot of water with ¼ tsp of **salt**.

5 Once your **pork** and **mushrooms** are both ready, remove from the frying pans and set aside. Cover the **pork** with foil to keep warm.



6 With the (now empty) frying pan on low heat, pour in the **white wine vinegar** and allow it to evaporate before adding the **chicken stock pot** and 100ml of boiling **water**, stirring well to scrape all the lovely sticky bits from the bottom of the pan. **Tip:** *This is called de-glazing. Turn up the heat to medium and leave everything to bubble away until about half the liquid is left.*

7 While the liquid is reducing, put the **tagliatelle** in the boiling water for 6 mins or until 'al dente'. Once the **stock** in the pan has reduced, stir in the **crème fraîche** and return your **mushrooms** and **sage** leaves to the pan to heat through. Drain your **tagliatelle** (reserving 3 tbsp of pasta water) and pop it in the pan with the creamy mushroom sauce, together with the reserved pasta **water**.

8 Tip your pasta with its creamy mushroom sauce into bowls and top with your pork saltimbocca and a few torn **sage** leaves. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!