



20-MIN MEAL

PRONTO PASTA AMATRICIANA

with Pancetta, Tagliatelle Noodles, and Asparagus



HELLO

AMATRICIANA SAUCE

A tomato-y pasta sauce with cubes of pancetta for flavor

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 710



Yellow Onion



Pancetta



Whole Peeled Tomatoes



Peas



Parmesan Cheese
(Contains: Milk)



Asparagus



Italian Seasoning



Tagliatelle Pasta
(Contains: Wheat)



Cream Cheese
(Contains: Milk)

START STRONG

When adding pasta water to the pan, you want to pour in just enough to allow the noodles to move freely and be coated in a loose (but not watery) sauce.

BUST OUT

- Large pot
- Large pan
- Medium bowl
- Strainer
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Yellow Onion | 1 2 |
| • Asparagus | 8 oz 16 oz |
| • Pancetta | 2 oz 4 oz |
| • Italian Seasoning | 1 TBSP 2 TBSP |
| • Whole Peeled Tomatoes | 14 oz 28 oz |
| • Tagliatelle Pasta | 6 oz 12 oz |
| • Peas | 4 oz 8 oz |
| • Cream Cheese | 2 oz 4 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH

Maison Bonheur Beaujolais, 2016

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. (**TIP:** Keep it covered to speed things up.) Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Halve, peel, and dice **onion**. Trim woody bottom ends from **asparagus**, then cut stalks into 1-inch pieces.



4 SIMMER SAUCE

While tagliatelle cooks, add **tomatoes** and **½ cup water** to pan with pancetta and onion. Bring to a boil, then lower heat and reduce to a gentle simmer. Season with **salt** and **pepper**. Let simmer until tagliatelle and asparagus are ready.



2 COOK PANCETTA AND CRUSH TOMATOES

Add **onion** and half the **pancetta** to pan once hot (use remaining pancetta as you like). Season with **salt**, **pepper**, and **Italian seasoning**. Cook, tossing, until onion is soft and pancetta is crisped, about 5 minutes. Meanwhile, place **tomatoes** in a medium bowl and break up with your hands into small pieces.



5 ADD PEAS AND CHEESE

After you've drained the tagliatelle and asparagus, reduce heat under pan with sauce to low. Stir in **peas** and **cream cheese**. Cook, stirring, until cream cheese is fully mixed in and peas are warmed through, about 1 minute. Season with **salt** and **pepper**.



3 COOK PASTA

Once water is boiling, add **tagliatelle** to pot. Cook, stirring occasionally, until chewy on the outside but still firm in the center, 6-7 minutes. Add **asparagus** to pot and cook until bright green and just tender, 3-5 minutes more (the tagliatelle should be al dente at this point). Carefully scoop out and reserve **1 cup cooking water**, then drain.



6 TOSS AND SERVE

Add **tagliatelle**, **asparagus**, and **¼ cup reserved cooking water** to pan with sauce. Toss to combine and evenly coat. Season with **salt** and **pepper**. Add more pasta water as needed if mixture seems dry. Divide between plates and sprinkle with **Parmesan**.

TAKE A SPIN!

Get ready to twirl those silky strands of pasta.

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