



Serrano Ham and Butternut Linguine with Tenderstem® Broccoli and Creme Fraiche

Classic 30-35 Minutes • 2 of your 5 a day

3



Butternut Squash



Red Onion



Tenderstem® Broccoli



Garlic Clove



Serrano Ham



Linguine



Chicken Stock Paste



Creme Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, saucepan, garlic press, colander, frying pan, plate and kitchen paper.

Ingredients

	2P	3P	4P
Butternut Squash**	1	1	1
Red Onion**	1	1	2
Tenderstem® Broccoli**	80g	150g	150g
Garlic Clove**	1	2	2
Serrano Ham**	4 slices	6 slices	8 slices
Linguine 13	180g	270g	360g
Pasta Water*	125ml	190ml	250ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	596g	100g
Energy (kJ/kcal)	3228 / 772	542 / 130
Fat (g)	29	5
Sat. Fat (g)	16	3
Carbohydrate (g)	96	16
Sugars (g)	20	3
Protein (g)	31	5
Salt (g)	2.84	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Roast the Squash

Preheat your oven to 200°C. Trim the **butternut squash**, then halve lengthways and scoop out the seeds (peel first if you prefer). Cut into small 1cm chunks (you want them small so they cook faster). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden and tender, 25-30 mins. Turn halfway through.



Bring on the Veg

While your **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, lay the **Serrano ham** in the pan and fry until crisp, 2-3 mins each side. Once crispy, transfer to a plate covered in kitchen paper. Set aside. Add a drizzle more **oil** into the pan, then add the **onion**. Stir-fry until softened, 4-5 mins. Add the **broccoli** and stir-fry for 2-3 mins. Add a splash of **water**, pop a lid on the pan or cover in foil, then cook until tender, another 2-3 mins.



Get Prepped

While the **squash** roasts, bring a large saucepan of **water** to the boil with $\frac{1}{2}$ tsp salt for the **linguine**. Halve, peel and thinly slice the **red onion**. Cut the **Tenderstem® broccoli** in half widthways. Peel and grate the **garlic** (or use a garlic press). Roughly tear the **Serrano ham** slices into large pieces.



Make the Sauce

Once the **broccoli** is tender, remove the lid, stir in the **garlic** and cook for 30 secs. Pour the **reserved pasta water** and **chicken stock paste** into the pan, then stir in the **creme fraiche** along with the **Serrano ham**. Bring to the boil, then remove from the heat.



Cook the Pasta

Once your pan of **water** is boiling, add the **linguine** and bring back to the boil. Cook until tender, 12 mins. Once cooked, reserve some of the **pasta water** (see ingredients for amount), then drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together.



Serve

Add the **cooked pasta** and **roasted butternut squash** to the **sauce**. Taste and add **salt** and **pepper** if needed. **TIP: Add a splash of water if it's little thick.** Toss gently to coat, then serve in large bowls.

Enjoy!