







Master cooking serrano ham without a pan!











Brown Onion







Penne Pasta

Serrano Ham



Cooking Cream

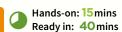
Pantry Staples



Olive Oil



Plain Flour



The only thing better than the taste of this amazing Serrano ham? The texture. Sharp and crispy, it's the perfect topping for a silky, creamy weeknight pasta.

START

You will need: medium saucepan, chef's knife, chopping board, vegetable peeler, garlic crusher, colander, oven tray lined with aluminium foil, medium frying pan and wooden spoon. Let's start cooking the Creamy Basil & Serrano Ham Pasta with Zucchini Ribbons



Put a medium saucepan of salted water on to the boil. Preheat the grill to **medium**. Finely slice the **brown onion**. Peel and crush the **garlic**. Peel the **zucchini** into ribbons. Pick the **basil** leaves.



2 COOK THE PASTA
Add the penne pasta (use the recommended amount) to the boiling water and cook for 10 minutes, or until al dente or firm to the bite. Drain and return to the saucepan.



GRILL THE SERRANO HAM

Meanwhile, lay the Serrano ham in a
single layer on the prepared oven tray. Place
under the grill for 6-7 minutes, or until golden
and crispy. Remove from the grill and set aside
to cool slightly.

NUTRITION PER SERVING PER 100G 3180kJ (760Cal) 678kJ (162Cal) Energy (kJ) 31.7g 6.8g Protein (g) 31.8g 6.8g Fat, total (g) - saturated (g) 22.1g 4.7g Carbohydrate (g) 84.5g 18.0g 12.3g 2.6g - sugars (g) 83mg 18mg Sodium (g)

INGREDIENTS

1

1

2 cloves

1 bunch

1 packet

200 g

2 tsp

½ tbs

½ tub

*Pantry Items | • Ingredient features in another recipe

(150ml)

2

2

4 cloves

2 bunches

2 packets

400 g

1 tbs

1 tbs

1 tub

brown onion

penne pasta (use

recommended amount Serrano ham

garlic @

zucchini basil

olive oil'

plain flour*

cooking cream



MAKE THE CREAMY SAUCE
Heat the olive oil in a medium frying pan over a medium-high heat. Cook the brown onion for 4-5 minutes, or until softened.
Add the garlic and plain flour and cook for 1 minute, stirring continuously with a wooden spoon. Add the zucchini ribbons and cook for 1-2 minutes, or until softened. Add the cooking cream and season with black pepper. Bring the mixture to a simmer for 2 minutes, or until the sauce thickens slightly and lightly coats the back of a spoon. Stir to combine. Remove from the heat.



Transfer the cooked **penne pasta** to the pan with the creamy sauce and stir through 1/2 the **basil**. Break up the **Serrano ham** using your hands or a sharp knife. Stir the ham through the pasta (reserving a few pieces for the garnish).



SERVE UPDivide the creamy basil and Serrano ham pasta with zucchini ribbons between bowls.
Top with the remaining basil and Serrano ham.

Enjoy

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