

Crispy Pancetta Tagliatelle

with Black Pepper Pasta, Mushrooms and Thyme

Pancetta and mushrooms are great friends, and we think we've made the friendship even stronger with the addition of black pepper fettuccine! A final dusting of zingy lemon zest is the finishing touch.



















Pancetta

Black Pepper Tagliatelle

Red Onion

Garlic

Cremini Mushroom

Thyme

Lemon



Sour Crean

Ingredients		2 People	4 People	*Not Included	
Pancetta		1 pkg (150 g)	2 pkg (300 g)		34 in
Black Pepper Fettuccine, fresh	1) 2)	1 pkg (227 g)	2 pkg (454 g)	Allergens	
Red Onion, chopped		1 pkg (113 g)	2 pkg (227 g)	1) Wheat/Blé	72 in _
Garlic		1 pkg (10 g)	2 pkg (20 g)	2) Egg/Oeuf	
Cremini Mushrooms		1 pkg (227 g)	2 pkg (454 g)	3) Milk/Lait	7
Thyme		1 pkg (7 g)	1 pkg (7 g)		Ruler 0 in 1
Lemon		1	1	Tools	₾ 0
Sour Cream	3)	1 pkg (3 tbsp)	2 pkg (6 tbsp)	Large Pot, Zester, La	arge Pan,
Olive or Canola Oil*				Measuring Spoons,	Measuring
				Cups, Strainer	

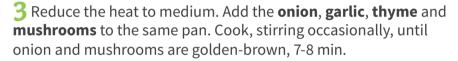
Nutrition per person Calories: 588 cal | Fat: 19 g | Protein: 18 g | Carbs: 88 g | Fibre: 4 g | Sodium: 850 mg Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep: Wash and dry all produce. Bring a large pot of salted water to a boil. Mince or grate the garlic. Thinly slice the mushrooms. Strip 1½ tbsp thyme leaves (double for 4 people) from the stems. Zest, then juice the lemon. Cut the pancetta into ½-inch cubes.

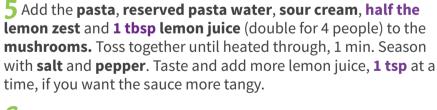


2 Cook the pancetta: Heat a large pan over medium-high heat. Add a drizzle of oil, then the pancetta. Cook, tossing until crispy, 5-6 min. Transfer to a paper towel-lined plate. Discard all but **1** tbsp fat (double for 4 people) from the pan.





4 Cook the pasta: Meanwhile, add the pasta to the boiling water. Cook until noodles are tender, 2-3 min. Reserve 1/4 cup pasta water (double for 4 people.) Drain the pasta.





6 Finish and serve: Divide the pasta between bowls and sprinkle with the crispy pancetta and remaining lemon zest. Enjoy!