



F E B
2017

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 Cream

Ingredients

	2 People	4 People	*Not Included
Pancetta	1 pkg (150 g)	2 pkg (300 g)	
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
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
Thyme	1 pkg (7 g)	1 pkg (7 g)	
Lemon	1	1	Tools
Sour Cream 3)	1 pkg (3 tbsp)	2 pkg (6 tbsp)	Large Pot, Zester, Large Pan, Measuring Spoons, Measuring Cups, Strainer
Olive or Canola Oil*			

Ruler

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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.

3 Reduce the heat to medium. Add the **onion, garlic, thyme** and **mushrooms** to the same pan. Cook, stirring occasionally, until onion and mushrooms are golden-brown, 7-8 min.

4 Cook the pasta: Meanwhile, add the **pasta** to the boiling water. Cook until noodles are tender, 2-3 min. Reserve **¼ cup pasta water** (double for 4 people.) Drain the pasta.

5 Add the **pasta, reserved pasta water, sour cream, half the lemon zest** and **1 tbsp lemon juice** (double for 4 people) to the **mushrooms**. Toss together until heated through, 1 min. Season with **salt** and **pepper**. Taste and add more lemon juice, **1 tsp** at a time, if you want the sauce more tangy.

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

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