

# ASK ITALIAN

HOME EDITION



## PASTA FRESCA ASPARAGUS & PANCETTA CARBONARA

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Fresh egg frilly tagliatelle, crispy pancetta and asparagus in a velvety mascarpone and cheese sauce, topped with crispy smoked prosciutto.



# PASTA FRESCA

## ASPARAGUS & PANCETTA CARBONARA

Make sure to store your meal kit in the fridge until you're ready to start cooking.  
Have a read through the instructions before you begin.

<i>Serves</i> 2	<i>Prepare Time:</i> 3 Mins	<i>Cook Time:</i> 5 Mins	<i>Consume On:</i> Day of Delivery
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### INGREDIENTS

Frilly Tagliatelle Pasta

Pancetta

Sliced Asparagus

Carbonara Sauce

Chopped Parsley

Aged Hard Cheese

Prosciutto Slices

— From your cupboard —

Cooking oil

Salt & Pepper (to taste)

### METHOD - READY, STEADY, CHEF!

1. Heat up 1 tbsp of oil in a frying pan for 1 minute on a medium heat.
2. Add the pancetta (small & chunky) and the sliced asparagus to the frying pan, cook for 2 minutes.
3. Bring a pan of water up to a boil adding the frilly tagliatelle for 3 minutes whilst stirring gently.
4. In the frying pan add the carbonara sauce, 2 tbsp of water, chopped parsley, salt & pepper to taste and the grated aged hard cheese.
5. Mix everything well and bring it to a boil on low heat.
6. Using a colander, drain the pasta and add to the frying pan along with a few tablespoons of the pasta water (this helps to create a rich and creamy sauce).
7. Cook the pasta for a further minute along with the sauce whilst mixing everything together.
8. At the same time, heat up a new frying pan for a minute with no oil.
9. Add the prosciutto to the heated frying pan and cook on a medium heat until crispy, turning half way through.
10. Time to plate up - serve piping hot and enjoy.

### EQUIPMENT



### ALLERGENS

**Celery, Wheat, Eggs, Milk, Sulphur, Soya, Garlic and Onion.**