ASK ITALIAN

HOME EDITION



PASTA FRESCA ASPARAGUS & PANCETTA CARBONARA

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

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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.

Serves Prepare Time: Cook Time: Consume On: 2 3 Mins 5 Mins Day of Delivery

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)

Pan Colander x2 Frying Tablespoon Pan Mixing Spoon

METHOD - READY, STEADY, CHEF!

- Heat up 1 tbsp of oil in a frying pan for 1 minute on a medium heat.
- Add the pancetta (small & chunky) and the sliced asparagus to the frying pan, cook for 2 minutes.
- 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.
- At the same time, heat up a new frying pan for a minute with no oil.
- 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.

ALLERGENS

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

Full allergen information and nutritionals available on our website: www.askitalian.co.uk/allergens. Our meal kits are prepared in areas in which other allergenic ingredients are present and our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Keep an eye out for any stray olive stones, seafood shells or little fishbones. ASK Italian Restaurants Limited: 3rd Floor Capital House, London, IWM 5DH. Company Number: 10406599.