

Cacio e Pepe

with marinated tomato salad

20 – 25 mins • Veggie

19



Dried Linguine



Grated Italian Style Hard Cheese



Salad Leaves



Tomato



Balsamic Glaze



Creme Fraiche



Garlic



Cracked Black Pepper



Stock



Cucumber



Olives

Pantry Items: Pepper, Salt, Pepper, Oil, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater

Ingredients

	2P	4P
Dried Linguine	180 g	360 g
Grated Italian Style Hard Cheese	2 units	4 units
Salad Leaves	40 g	80 g
Tomato	2 units	4 units
Balsamic Glaze	1 sachet	2 sachets
Creme Fraiche	110 g	220 g
Garlic	1 unit	2 units
Cracked Black Pepper	1 sachet	2 sachets
Stock	1 sachet	2 sachets
Cucumber	1 unit	2 units
Olives	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	364.3 g	100 g
Energy (kJ/kcal)	2656.8 kJ/ 635 kcal	729.3 kJ/ 174.3 kcal
Fat (g)	25.8 g	7.1 g
Sat. Fat (g)	13.4 g	3.7 g
Carbohydrate (g)	78.5 g	21.5 g
Sugars (g)	10.4 g	2.9 g
Protein (g)	22.7 g	6.2 g
Salt (g)	1.8 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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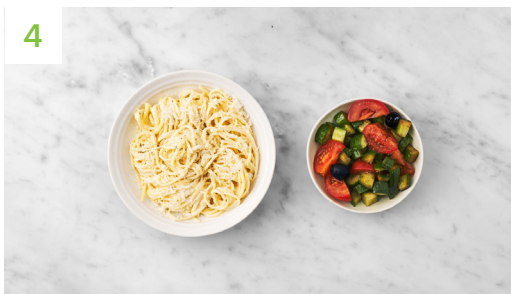
You can recycle me!



Cook the Pasta

- Boil a large pot of **salted water** for the **pasta**.
- When boiling, add the **linguine** to the **water** and bring back to the boil.
- Cook until softened, 10-12 mins.
- Once cooked, reserve a cup of the **pasta water** then drain the **linguine** in a colander.
- Pop back in the pot, off the heat, drizzle with **oil** and stir through to prevent sticking.

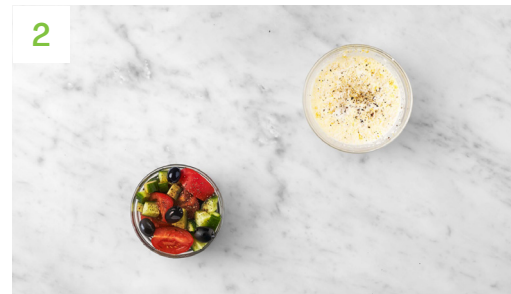
TIP: *If you're in a hurry you can boil the water in your kettle.*



Finish and Serve

- Plate up a helping of cacio e pepe.
- Serve the salad alongside.

Enjoy!



Get Prepped

- Trim the **cucumber** and quarter lengthways. Chop into 1cm chunks. Cut the **tomato** into wedges.
- Peel and grate the **garlic** (or use a garlic press).
- In a bowl mix together the **creme fraiche**, **stock**, **garlic**, **cheese** and **cracked black pepper**.
- In a separate bowl, mix the **balsamic glaze** and 1 tbsp **oil** (per 2P). Season to taste with **salt** and **pepper**.
- Add the **tomato**, **olives** and **cucumber** to the balsamic dressing and leave to marinate.



Coat the Linguine

- Place a pan over medium heat with a drizzle of **oil**.
- Add the **garlic** and fry until fragrant, 1 min.
- Add the drained **linguine** and **creme fraiche** mixture to the pan.
- Loosen the sauce with the reserved **pasta water** if necessary. Season to taste with **salt** and **pepper**.
- Toss the **salad leaves** with the marinated veg.