

PASTA WITH PRAWNS, SPINACH, SAFFRON SAUCE AND GARLIC BREADCRUMBS



INGREDIENTS (4 PERSONS)

350g **Knorr Penne**
20 large prawns, peeled and divided
200g fresh spinach, blanched and drained
260ml cooking cream
40ml white wine
5g **Knorr vegetable bouillon**
½ tsp saffron threads
3 cloves of garlic, minced
150g fresh breadcrumbs (make by pulsing fresh bread in a food processor)
70ml olive oil
Fresh flat parsley, roughly chopped
Salt and black pepper to taste

PREPARATION

1. In a small pan, heat the oil over a medium heat and add the garlic, sauté until soft. Add the breadcrumbs, cook on a medium heat whilst stirring frequently until golden and crispy. Set aside.
2. Cook the pasta according to instructions, al dente. Reserve some cooking water.
3. In a small bowl, steep the saffron threads in 3 tbsp of hot water for roughly 10 minutes.
4. Panfry the prawns on both sides for 2-3 minutes in a large pan, with a bit of olive oil and on a medium heat. Remove the prawns and set aside.
5. Use the same pan to make the sauce. Deglaze with white wine, cooking cream and the saffron water. Bring to the boil and season with Knorr vegetable bouillon.
6. Add the cooked pasta to the sauce, the spinach and prawns. Toss to coat evenly. Add some of the reserved cooking water if the sauce is too thick.
7. Season to taste.
8. Top off the pasta with the fine garlic breadcrumbs and roughly chopped fresh parsley.
9. Optional: Grate some parmesan over the pasta dish.

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CREAMY PASTA WITH GREEN ASPARAGUS, PEAS, TARRAGON AND OVEN BAKED PROSCIUTTO



INGREDIENTS (4 PERSONS)

350g **Knorr Penne**
200g fresh green peas (or frozen)
300g green asparagus, cut into 3 cm pieces
8 slices of prosciutto, oven baked at 190°C for 10-12 minutes
2 cloves of garlic, minced
Olive oil
250ml cooking cream
Bunch of fresh tarragon, sliced
1 organic lemon
Salt and black pepper to taste

PREPARATION

1. Blanch the vegetables for about 2-3 minutes so they are still tender and bright green, drain and set a side.
2. Cook the pasta according to instructions, al dente. Reserve some cooking water.
3. In a pan, heat the olive oil and the minced garlic and sauté until soft. Add the cooking cream and a bit of the cooking water from the pasta and bring to a simmer.
4. Add the cooked pasta and vegetables to the sauce, add a bit more of the pasta water if it is too thick.
5. Add some of the tarragon to the sauce and sprinkle the rest on top of the dish.
6. Break the oven baked prosciutto in pieces and top the past with these.
7. Finally grate some fresh lemon zest over the dish before serving.

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CREAMY TAGLIATELLE WITH PEAS, GARLIC, PARMESAN AND CRISPY PANCETTA



INGREDIENTS (4 PERSONS)

400g **Knorr Tagliatelle**
150g pancetta cut into strips
200g green peas, fresh or frozen
200ml cooking cream
100g parmesan, finely grated
2 garlic cloves, minced
Olive oil
1 organic lemon
Salt and pepper to taste
Watercress

PREPARATION

1. Cook the tagliatelle al dente according instructions, save some of the cooking water.
2. Blanch the peas for a couple of minutes.
3. In a large pan heat some oil over a medium heat and add the pancetta strips. Cook until crispy and remove from the pan. Discard some of the fat and add the garlic. Cook the garlic until soft on a low heat.
4. Add the cream to the pan, and some of the cooking water of the pasta. Bring to a simmer. Add half of the grated cheese to the sauce while stirring.
5. Add the tagliatelle in the sauce, and also the green peas. Add more cooking water if needed.
6. Season the pasta with salt and pepper.
7. Divide the pasta in low bowls.
8. Add the crispy baked pancetta on top.
9. Garnish with the rest of the parmesan cheese and grate some lemon zest on top.
10. Use some watercress to garnish the dish and extra black pepper.

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SPAGHETTI VONGOLE WITH CLAMS AND A WHITE WINE SAUCE



INGREDIENTS (4 PERSONS)

1 kg of fresh clams
560g **Knorr Spaghetti**
90ml olive oil extra virgin
10 garlic cloves, thinly sliced
Small bunch of flat parsley, chopped
300ml dry white wine
1 tsp crushed chilies flakes
Salt to taste

PREPARATION

1. Clean the clams, rinse and soak them in salted water for 20 minutes to remove any sand, then soak them in unsalted water.
2. Cook the spaghetti al dente according to instructions.
3. In a large pan, heat the oil and add the garlic, sauté until soft, but not browned.
4. Add the clams to the pan, pour in the wine and cover with a lid. Cook for 1-2 minutes while shaking the pan occasionally, until the clams open.
5. Drain the spaghetti and toss with the clam sauce. Add in the the chopped parsley.
6. Divide the spaghetti into plates, and sprinkle some crushed red chili flakes on top.

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