

MARLEY SPOON



Creamy Green Peppercorn Linguine

with Beef and Peas



20-30min



2 Portions

If you're a fan of steak with green peppercorn sauce, then this pasta dish is just for you. Minced beef, peas and linguine are tossed together in a creamy green peppercorn sauce with fresh rocket leaves thrown in for extra peppery flavour.

What we send

- green peppercorns
- parsley and 1 garlic clove
- pouring cream ⁷
- green peas
- rocket leaves
- linguine ¹
- chicken stock powder
- onion
- grass-fed beef mince

What you'll require

- olive oil
- sea salt and pepper
- water

Utensils

- deep frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 910.0kcal, Fat 40.8g, Proteins 44.9g, Carbs 84.1g



1. Prepare ingredients

Finely chop the **onion**. Crush or finely chop the **garlic**. Finely chop the **parsley**, including the stems. Put the **stock powder** in a heatproof jug, add the **boiling water** (see staples list) and stir to combine. Bring a large saucepan of salted water to the boil for the linguine and peas.



4. Cook linguine and peas

Meanwhile, cook the **linguine** in the pan of boiling salted water for 8 mins or until almost al dente. Add the **peas** and cook for 1 min or until tender. Drain mixture in a large sieve.



2. Cook beef

Heat **half the oil** in a large deep frypan over high heat. Add the **beef** and cook for 3-5 mins until browned, stirring to break up any lumps. Season with **salt and pepper**. Remove beef from pan and set aside.



5. Make sauce

While the linguine is cooking, add the **beef**, **stock**, **half the cream** (keep the remainder for another use) and the **peppercorns** to the onion mixture. Cook, stirring occasionally, for 5 mins or until sauce has reduced slightly.



3. Cook aromatics

Add the **remaining oil** to the pan and reduce the heat to medium. Add the **onion** and **garlic**, and cook, stirring, for 3-5 mins until lightly golden.



6. Get ready to serve

Add the linguine mixture, **rocket** and **half the parsley** to the sauce and toss gently to combine. Divide among bowls. Scatter over the **remaining parsley** to serve.