

Bocconcini Romesco Pasta

with Cavatappi and Parsley

Veggie

30 Minutes



Bocconcini Cheese



Cavatappi



Roasted Red Peppers



Almonds, sliced



Garlic



Smoked Paprika-Garlic Blend



Crushed Tomatoes



Shallot



Red Wine Vinegar



Parsley



Chili Flakes

HELLO BOCCONCINI

A miniature version of fresh mozzarella!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring cups, measuring spoons, strainer, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Cavatappi	170 g	340 g
Roasted Red Peppers	170 ml	340 ml
Almonds, sliced	28 g	56 g
Garlic	6 g	12 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	740 ml
Shallot	50 g	100 g
Red Wine Vinegar	2 tbsp	4 tbsp
Parsley	14 g	28 g
Chili Flakes 🌶️	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **10 cups hot water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, cut the **bocconcini** in quarters. Drain, then finely chop the **roasted red peppers**. Roughly chop the **parsley**. Peel, then mince the **shallot**. Peel, then grate the **garlic**.



Make sauce

Re-heat the large non-stick over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **roasted red peppers, shallots** and **half the almonds**. Cook, stirring often, until the **almonds** soften slightly, 2-3 min.



Cook pasta

Add the **pasta** to the large pot with **boiling water**. Cook, uncovered, until **pasta** is tender, 10-12 min. When **pasta** is tender, drain, reserving **1/4-cup pasta water** (dbl for 4 ppl). Return **pasta** to the same pot, off heat.



Finish sauce

Add the **garlic, vinegar, Smoked Paprika-Garlic Blend** and **crushed tomatoes** to the pan with the **almond mixture**. Cook, stirring often, until the **sauce** reduces slightly, 3-4 min.



Marinate bocconcini and toast almonds

While the pasta cooks, toss together the **bocconcini, half the parsley, 1/8 tsp chili flakes, 1/4 tsp salt** and **1 tsp oil** (dbl all for 4 ppl) in a small bowl. Set aside. Finely chop the **almonds**. Heat a large non-stick pan over medium heat. When hot, add the **almonds** to the dry pan. Toast, stirring often, until the **almonds** are golden brown, 3-4 min.



Finish and serve

Add the **reserved pasta water, remaining parsley, 2 tbsp butter** (dbl for 4 ppl) and **Romesco Sauce** to the large pot with the **pasta**. Toss to combine. Divide the **pasta** between bowls. Top with **marinated bocconcini** and **remaining almonds** over top. Sprinkle **remaining chili flakes** over top if desired.

Dinner Solved!