



Chorizo Arrabiata

with Fresh Penne and Parsley

20-min

Spicy



Chorizo Sausage, uncased



Fresh Penne



Crushed Tomatoes with Garlic and Onion



Baby Tomatoes



Roasted Red Peppers



Chili Flakes



Garlic Puree



Italian Seasoning



Parsley



Parmesan Cheese, shredded

HELLO ARRABIATA SAUCE

An Italian tomato and garlic sauce spiced with chili flakes!

Start here

- Before starting, add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Baby Tomatoes	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
Chili Flakes 🌶️	1 tsp	1 tsp
Garlic Puree	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Prep

- Drain **roasted red peppers**, reserving **liquid**, then roughly chop.
- Halve **tomatoes**.
- Roughly chop **parsley**.



Start sauce

- Add **tomatoes, garlic puree, Italian Seasoning** and **½ tsp chili flakes** to the pan with **chorizo**. (**NOTE:** Reference heat guide.)
- Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes, roasted red peppers** and **reserved pepper liquid**.
- Season with **salt** and **pepper**, then stir to combine.
- Bring to a simmer.



Cook penne

- Add **penne** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.



Finish pasta

- Once simmering, cover and cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min.
- Add **penne, reserved pasta water, half the Parmesan** and **half the parsley** to the pan with **sauce**.
- Cook, stirring often, until **Parmesan** melts, 2-3 min.
- Season with **salt** and **pepper**, to taste, then stir to combine.



Cook chorizo

- While **penne** cooks, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard half the excess fat, keeping **remaining fat** in the pan with **chorizo**.



Finish and serve

- Divide **pasta** between plates.
- Sprinkle with **remaining Parmesan, remaining parsley** and **any remaining chili flakes**, if desired.

Dinner Solved!