



# 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 sauce and 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

- Meanwhile, 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!