



Chorizo Mac 'n' Cheese

with Roasted Broccoli

Discovery 25 Minutes



Chorizo Sausage, uncased



Rigatoni



Cream



Aged White Cheddar Cheese, shredded



All-Purpose Flour



Broccoli, florets



Crispy Shallots



Chives



Garlic Powder



Smoked Paprika

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, medium pot, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Cream	113 ml	226 ml
Aged White Cheddar Cheese, shredded	1 cup	2 cups
All-Purpose Flour	1 tbsp	2 tbsp
Broccoli, florets	227 g	454 g
Crispy Shallots	28 g	28 g
Chives	7 g	7 g
Garlic Powder	1 tsp	2 tsp
Smoked Paprika	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
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.

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Cook rigatoni

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



Cook chorizo

While **broccoli** roasts, 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 excess fat. Sprinkle **smoked paprika** and **remaining garlic powder** over **chorizo**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1-2 min. Remove the pan from heat.



Prep

While **rigatoni** cooks, thinly slice **chives**. Cut **broccoli** into bite-sized pieces.



Cook cheese sauce

Heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl the pan to melt. When **butter** is melted, sprinkle **flour** over top. Cook, whisking constantly, until golden, 1-2 min. Once golden, slowly whisk in **cream** and **reserved pasta water** until smooth. (**TIP:** Adding liquids to the pot in small increments prevents lumps.) Increase heat to medium-high and bring to a simmer. Once simmering, cook, whisking often, until **sauce** thickens slightly, 4-6 min. Add **cheese** and whisk until melted.



Roast broccoli

Add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the garlic powder, salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender-crisp, 12-14 min.



Finish and serve

Add **cheese sauce** and **chorizo** to the pot with **rigatoni**. Season with **salt** and **pepper**, then stir to combine. Divide **pasta** between plates, then sprinkle **crispy shallots** and **chives** over top. Serve **roasted broccoli** alongside.

Dinner Solved!