



JUL
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Chorizo & Tomato Penne

with Roasted Red Pepper

Chorizo is THE sausage of Spain, and is often paired with crusty bread, eggs or sweet tomatoes to balance the bold flavours of the sausage. We think red pepper and tomatoes does the trick perfectly, and a sprinkle of sharp Parmesan is the finishing touch!



Chorizo



Penne



Crushed Tomatoes



Parmesan Cheese



Red Bell Pepper



Chili Powder



Garlic

Ingredients

	2 People	4 People
Chorizo	1 pkg	2 pkg
Penne	1) 1 pkg	2 pkg
Red Bell Pepper, sliced	1 pkg	2 pkg
Crushed Tomatoes	1 box	2 boxes
Chili Powder	1 pkg	2 pkg
Garlic	2 cloves	4 cloves
Parmesan Cheese	2) 1 pkg	2 pkg
Sugar*	½ tsp	1 tsp
Olive or Canola Oil*		

*Not Included

Allergens

- 1) Wheat/Blé
- 2) Milk/Lait

Tools

Large Pot, Strainer, Baking Sheet, Large Pan, Measuring Spoons

Ruler

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Nutrition per person Calories: 734 cal | Carbs: 25 g | Fat: 30 g | Protein: 41 g | Fiber: 10 g

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

2



1 Preheat your oven to 450°F. Start prepping when your oven comes up to temperature!

3



2 Prep: Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Dice the **chorizo** into ¼-inch pieces.

3 Roast the peppers: Toss the **peppers** on a baking sheet with a drizzle of **oil** and season with **salt** and **pepper**. Roast for about 15 minutes, until soft and charred on the edges.

5



4 Cook the pasta: Add the **penne** to the **boiling water** and cook for 9-10 minutes, until al dente.

5 Make the sauce: Meanwhile, heat a drizzle of **oil** in a large pan over medium heat. Add the **chorizo** and cook for about 4 minutes, until beginning to crisp. Add the **garlic** and cook for 30 seconds, until fragrant.

7



6 Add the **tomatoes** and **chili powder** to the pan. Stir in **sugar** and season with **salt** and **pepper**. Simmer until the **pasta** and **peppers** are done.

7 Drain the **penne** and add it to the **sauce** along with the **roasted peppers**. Toss to combine.

8 Finish and serve: Divide among bowls and sprinkle with **Parmesan cheese**. Enjoy!

COOKING TIP: If you don't want to turn on the oven, pan-fry the **peppers** in a drizzle of **oil** over medium-high heat. Cook, stirring often, until they are tender and charred, about 15 minutes.

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