



# DOUBLE-SMOKED BACON PENNE

in a Tomato Arrabbiata Sauce

SPICY



HELLO

ARRABBIATA

From the Italian word for 'angry' — it refers to the sauce's fiery heat, not flaming tempers!

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 1043



Double-Smoked Bacon



Garlic



Roma Tomato



Long Red Chili



Red Onion, chopped



Penne



Tomato Passata



Baby Spinach



Parmesan Cheese, shredded

## BUST OUT

- Large Pot
- Large Non-Stick Pan
- Measuring Spoons
- Strainer
- Garlic Press
- Sugar ( $\frac{1}{2}$  tsp | 1 tsp)
- Salt
- Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Double-Smoked Bacon 1 pkg | 2 pkg
- Garlic 1 pkg (10 g) | 2 pkg (20 g)
- Roma Tomato 260 g | 520 g
- Long Red Chili 1 | 2
- Red Onion, chopped 1 pkg (113 g) | 2 pkg (227 g)
- Penne 1 1 pkg (170 g) | 2 pkg (340 g)
- Tomato Passata 1 box | 2 box
- Baby Spinach 1 pkg (113 g) | 2 pkg (227 g)
- Parmesan Cheese, shredded 2 1 pkg (28 g) | 2 pkg (56 g)

## ALLERGENS | ALLERGÈNES

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

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

\*Laver et sécher tous les aliments.



## START STRONG

If you're not a fan of heat, add just a pinch of the **chili**, or omit it completely. Thoroughly wash your hands, cutting board, and knife after handling the chili. Avoid touching your eyes!



**1 PREP** Wash and dry all produce.\* Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Cut the **tomato(es)** into  $\frac{1}{2}$ -inch pieces. Finely chop the **chili**, removing the seeds for less heat. Cut the **bacon** into  $\frac{1}{2}$ -inch pieces.



**2 COOK BACON** Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **bacon**. Cook, stirring occasionally, until crispy, 5-6 min. Transfer the bacon to a paper towel-lined plate. Discard all but **2 tsp fat** (double for 4 ppl) from the pan. (This is where the flavour is!)



**3 SIMMER SAUCE** Add the **onion**, **garlic** and as much **chili** as you like to the pan. Cook, stirring occasionally, until onion softens, 4-5 min. Add the **tomatoes** and **passata**. Bring to a simmer and cook until the sauce thickens, 9-10 min.



**4 COOK PASTA** Meanwhile, add the **pasta** to the boiling water. Cook until tender, 9-10 min. (Drain when the pasta is finished cooking.)



**5 FINISH SAUCE** Add the **penne** and **spinach** to the **sauce**. Stir until the spinach wilts, 1-2 min. Season with **salt** and **pepper**. (Taste, then add  $\frac{1}{2}$  tsp sugar if you want the sauce a little sweeter.)



**6 FINISH AND SERVE** Divide the **penne arrabbiata** between plates. Sprinkle with the **bacon** and **Parmesan**.

## HOT SHOT!

Making this dish is easier than saying arrabbiata five times fast.