



# PENNE WITH DOUBLE-SMOKED BACON

in a Tomato Arrabbiata Sauce

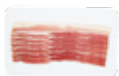


HELLO

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



Plum Tomato



Long Red Chili



Red Onion, chopped



Penne



Tomato Passata



Baby Spinach



Parmesan Cheese, shredded

## BUST OUT

- Large Pot
- Large Pan
- Measuring Spoons
- Strainer
- Sugar ( $\frac{1}{4}$  tsp |  $\frac{1}{2}$  tsp)
- Salt
- Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Double-Smoked Bacon 1 pkg (150 g) | 2 pkg (300 g)
- Garlic 1 pkg (10 g) | 2 pkg (20 g)
- Plum Tomato 250 g | 500 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

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

- 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

## 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 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 **1 tbsp fat** (double for 4 people) from the pan.



**3 SIMMER SAUCE** Add **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 the sugar if you want the sauce a little sweeter.)



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

## HOT SHOT!

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