



Spaghetti All'Amatriciana

with Salad

Discovery

Optional Spice

25 Minutes



Spaghetti



Diced Prosciutto



Garlic, cloves



Crushed Tomatoes



Chili Flakes



Parmesan Cheese, shredded



Roma Tomato



Baby Spinach



Red Wine Vinegar

HELLO DICED PROSCIUTTO

These tasty bits come from cured and aged pork!

Start here

- 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.
- Wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Spaghetti	170 g	340 g
Diced Prosciutto	125 g	250 g
Garlic, cloves	2	4
Crushed Tomatoes	370 ml	796 ml
Chili Flakes 🌶️	½ tsp	½ tsp
Parmesan Cheese, shredded	½ cup	1 cup
Roma Tomato	80 g	160 g
Baby Spinach	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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1 Prep

Peel, then mince or grate **garlic**. Cut **tomato** into ¼-inch pieces.



2 Cook prosciutto

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **prosciutto**. Cook, stirring occasionally, until **prosciutto** is golden-brown, 6-8 min.**



3 Cook spaghetti

While **prosciutto** cooks, add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return **spaghetti** to the same pot, off heat.



4 Make sauce

While **spaghetti** cooks, add **garlic**, **crushed tomatoes** and **½ tsp chili flakes** to the pan with **prosciutto**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**. Bring to a boil over medium-high. Once boiling, reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly, 1-3 min.



5 Make salad

While **sauce** cooks, combine **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **tomatoes** and **spinach**. Season with **salt** and **pepper**, then toss to combine.



6 Finish and serve

Add **sauce** and **half the Parmesan** to the pot with **spaghetti**. Stir to combine. Divide **spaghetti** and **salad** between plates. Sprinkle **remaining Parmesan** over **spaghetti**.

Dinner Solved!