



# Chorizo Mac 'n' Cheese

with Baby Spinach

Discovery

25 Minutes

Customized Protein



+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
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 Chorizo Sausage, uncased 250 g   500 g	 Rigatoni 170 g   340 g
 Cream 113 ml   226 ml	 White Cheddar Cheese, shredded 1 cup   2 cups
 All-Purpose Flour 1 tbsp   2 tbsp	 Baby Spinach 56 g   113 g
 Crispy Shallots 28 g   28 g	 Chives 7 g   7 g
 Garlic Powder 1 tsp   2 tsp	 Smoked Paprika 1 tsp   2 tsp

**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.

**Pantry items** | Oil, salt, pepper, unsalted butter

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium pot, whisk

1



### Cook rigatoni

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

- 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** (1 cup) **pasta**, then drain and return **rigatoni** to the same pot, off heat.

4



### Cook cheese sauce

- Meanwhile, heat a medium pot over medium heat. When hot, add **1 tbsp** (2 tbsp) **butter** 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:** Add liquids in small increments to prevent 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.

2



### Prep

- Meanwhile, thinly slice **chives**.
- Roughly chop **spinach**.

3



### Cook chorizo

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, 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 **garlic powder** over **chorizo**. Season with **salt** and **pepper**.
- Cook, stirring often, until fragrant, 1-2 min. Remove the pan from heat.

5



### Finish and serve

- Add **cheese sauce**, **spinach** and **chorizo** to the pot with **rigatoni**. Season with **salt** and **pepper**, then stir until **spinach** wilts, 1 min.
- Divide **pasta** between plates.
- Sprinkle **crispy shallots** and **chives** over top.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

3 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**\*\*

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

\*\* Cook to a minimum internal temperature of 74°C/165°F.