



Chorizo Arrabiata











with Penne and Parsley

Fast and Fresh

Spicy

20 Minutes



-  Chorizo Sausage, uncased
250 g | 500 g
-  Crushed Tomatoes with Garlic and Onion
1 | 2
-  Baby Tomatoes
113 g | 227 g
-  Roasted Pepper Pesto
½ cup | 1 cup
-  Chili Flakes
¼ tsp | ¼ tsp
-  Garlic Puree
1 tbsp | 2 tbsp
-  Italian Seasoning
½ tbsp | 1 tbsp
-  Parsley
7 g | 14 g
-  Parmesan Cheese, shredded
¼ cup | ¼ cup
-  Quick-Cook Penne
227 g | 454 g

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 | Salt, pepper, oil

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

Measurements
within steps

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

1



Cook penne

- Before starting, add 10 cups water and 1 tbsp 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 3:**
 - Mild: ½ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Spicy: ½ tsp (1 tsp)

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve ¼ cup (½ cup) **pasta water**, then drain.
- Toss **penne** with **1 tbsp** (2 tbsp) **oil**. Set aside.

2



Prep

- Halve **tomatoes**.
- Roughly chop **parsley**.

3



Cook chorizo

- 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. ****** Season with **salt** and **pepper**.
- Add **tomatoes**, **garlic puree**, **half the Italian Seasoning** (use all for 4 ppl) and ¼ **tsp** **chili flakes**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 30 sec-1 min.

4



Start sauce

- Add **crushed tomatoes**, **pasta water** and **roasted pepper pesto**. Season with **salt** and **pepper**.
- Bring to a simmer. Simmer, stirring occasionally, until **sauce** thickens slightly, 4-5 min. (**TIP:** If sauce splatters too much, cover the pan leaving a gap to release steam.)

5



Sauce pasta

- Add **penne** and **half the Parmesan** to the pan. Cook, stirring often, until **Parmesan** melts, 2-3 min.
- Add **half the parsley**. Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Divide **pasta** between plates.
- Sprinkle with **remaining Parmesan**, **remaining parsley** and **any remaining chili flakes**, if desired.