



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 | ½ 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.

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: 1/8 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: 1/2 tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve **1/4 cup** (1/2 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 **1/2 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 **1/4 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.