



# Cheesy Chorizo Pasta

with Arugula and Baby Spinach

Quick

25 Minutes



Chorizo Sausage, uncased



Cavatappi



Cheddar Cheese, shredded



Cream



Arugula and Spinach Mix



Onion, chopped



Green Onions



All-Purpose Flour



Garlic Puree

HELLO CHORIZO

*This seasoned pork sausage comes fully loaded with flavour!*

## Start here

Before starting, wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Cavatappi	170 g	340 g
Cheddar Cheese, shredded	½ cup	1 cup
Cream	237 ml	474 ml
Arugula and Spinach Mix	113 g	227 g
Onion, chopped	56 g	113 g
Green Onions	2	4
All-Purpose Flour	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

## Contact

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## 1 Prep

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. While **water** comes to a boil, thinly slice **green onions**.



## 2 Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



## 3 Cook cavatappi

While **chorizo** cooks, add **cavatappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl). Drain and return **cavatappi** to the same pot, off heat.



## 4 Make chorizo cream sauce

Add **onions** and **garlic puree** to the pan with **chorizo**. Cook, stirring occasionally, until softened, 1-2 min. Sprinkle **flour** into the pan. Cook, stirring often, until **onions** and **chorizo** are coated, 1 min. Add **cream** and bring to a boil over high heat. Cook, stirring often, until **sauce** thickens, 1 min.



## 5 Finish pasta

Add **chorizo cream sauce**, **cheese**, **reserved pasta water**, **arugula and spinach mix** and **1 tbsp butter** (dbl for 4 ppl) to the pot with **cavatappi**. Stir until **cheese** melts and **arugula and spinach mix** wilts, 1 min.



## 6 Finish and serve

Divide **pasta** between bowls. Sprinkle **green onions** over top.

## Dinner Solved!