



# Chorizo Arrabiata

with Fresh Penne and Parsley

Spicy

20-min



Issue with your meal?  
Scan the QR code to  
share your feedback.



Chorizo Sausage,  
uncased



Fresh Penne



Crushed Tomatoes



Baby Tomatoes



Roasted Red Peppers



Chili Flakes



Garlic Puree



Italian Seasoning



Parsley



Parmesan Cheese,  
shredded

## HELLO ARRABIATA SAUCE

*An Italian tomato and garlic sauce spiced with chili flakes!*

## Start here

- 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.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### Heat Guide for Step 4:

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Crushed Tomatoes	1	2
Baby Tomatoes	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
<b>Chili Flakes</b> 🌶️	¼ tsp	½ tsp
Garlic Puree	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
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.*



Issue with your meal?  
Scan the QR code to  
share your feedback.



### Prep

- Drain **roasted red peppers**, reserving **liquid**, then roughly chop.
- Halve **tomatoes**.
- Roughly chop **parsley**.



### Cook penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve ¼ cup (½ cup) **pasta water**, then drain.



### Cook chorizo

- Meanwhile, 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 half the excess fat. Keep **remaining fat** in the pan with **chorizo**.



### Start sauce

- Add **tomatoes**, **garlic puree**, **Italian Seasoning** and ¼ **tsp** **chili flakes** to the pan with **chorizo**. (**NOTE**: Reference heat guide.) Cook, stirring often, until fragrant, 30 sec-1 min.
- Add **crushed tomatoes**, **roasted red peppers** and **reserved pepper liquid**.
- Season with **salt** and **pepper**, then stir to combine. Bring to a simmer.



### Finish sauce and pasta

- Once simmering, cover and cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min.
- Add **penne**, **reserved pasta water**, **half the Parmesan** and **half the parsley** to the pan with **sauce**. Cook, stirring often, until **Parmesan** melts, 2-3 min.
- Season with **salt** and **pepper**, to taste, then stir to combine.



### Finish and serve

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

**Dinner Solved!**