

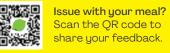
# Chorizo Arrabiata

with Fresh Penne and Parsley

Spicy

20-min







Chorizo Sausage,



uncased



**Crushed Tomatoes** 



**Baby Tomatoes** 



Roasted Red Peppers



Chili Flakes



Garlic Puree



Italian Seasoning



Parsley



Parmesan Cheese, shredded

# 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	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	Ingredient

#### Heat Guide for Step 4:

- Mild: 1/4 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: ½ tsp (1 tsp)

#### **Bust out**

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

## Ingredients

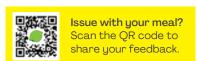
	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Crushed Tomatoes	1	2
Baby Tomatoes	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
Chili Flakes 🤳	1/4 tsp	½ tsp
Garlic Puree	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Parsley	7 g	14 g
Parmesan Cheese, shredded	⅓ cup	½ cup
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.





## 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  $\frac{1}{4}$  cup ( $\frac{1}{2}$  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!**