



Chorizo Arrabiata

with Fresh Penne and Parsley

Spicy

20-min



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Chorizo Sausage,
uncased



Double Chorizo
Sausage, uncased



Fresh Penne



Crushed Tomatoes



Baby Tomatoes



Roasted Peppers



Chili Flakes



Garlic Puree



Italian Seasoning



Parsley



Parmesan Cheese,
shredded

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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: ½ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

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
Double Chorizo Sausage, uncased	500 g	1000 g
Fresh Penne	227 g	454 g
Crushed Tomatoes	1	2
Baby Tomatoes	113 g	227 g
Roasted Peppers	340 ml	340 ml
Chili Flakes 🌶️	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.



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Prep

- Drain **half the roasted peppers** (all for 4 ppl), 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**.

If you opted for **double chorizo**, cook it in the same way the recipe instructs you to cook the regular portion of **chorizo**. Work in batches, if necessary.



Start sauce

- Add **tomatoes, garlic puree, Italian Seasoning** and ¼ **tsp** (½ **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 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!