

# Chorizo Arrabiata

with Fresh Penne and Parsley

Spicy

20-min



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Chorizo Sausage, uncased





Fresh Penne





**Baby Tomatoes** 



Parsley

**Crushed Tomatoes** 

**Roasted Peppers** 



Chili Flakes





Italian Seasoning





Parmesan Cheese, shredded



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!

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

## Bust out

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

## Ingredients

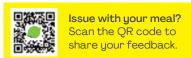
	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Double Chorizo Sausage, uncased	500 g	1000 g
Fresh Penne	227 g	454 g
Crushed Tomatoes	1	2
Baby Tomatoes	113 g	227 g
Roasted Peppers	340 ml	340 ml
Chili Flakes 🤳	1/4 tsp	½ tsp
Garlic Puree	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Parsley	7 g	14 g
Parmesan Cheese, shredded	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.





## 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
   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.



- 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
- 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!**