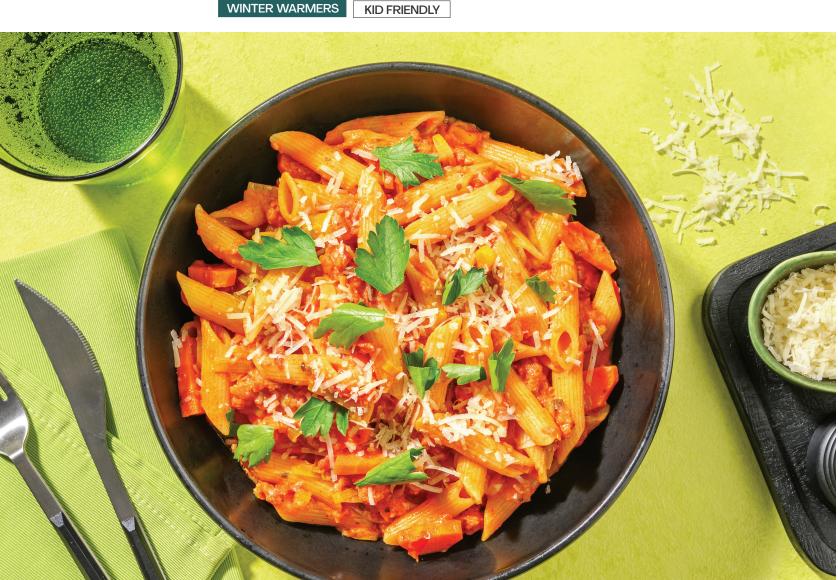


One-Pot Chorizo & Tomato Penne

with Hidden Veggies & Parmesan Cheese

WINTER WARMERS



Grab your meal kit with this number









Celery







Mild Chorizo

Garlic & Herb Seasoning







Cheese

Diced Tomatoes with Garlic & Onion



Grated Parmesan





Prep in: 15-25 mins Ready in: 30-40 mins

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan with a lid

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
leek	1	2	
garlic	2 cloves	4 cloves	
celery	1 stalk	2 stalks	
carrot	1	2	
mild chorizo	½ packet	1 packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
diced tomatoes with garlic & onion	1 packet	2 packets	
brown sugar*	½ tsp	1 tsp	
boiling water*	2 cups	4 cups	
penne	1 packet	2 packets	
cream	½ packet	1 packet	
grated Parmesan cheese	1 medium packet	1 large packet	
parsley	1 packet	1 packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3924kJ (938cal)	272kJ (65cal)
Protein (g)	30.7g	2.1g
Fat, total (g)	46.3g	3.2g
- saturated (g)	23.4g	1.6g
Carbohydrate (g)	93.1g	6.5g
- sugars (g)	23.5g	1.6g
Sodium (mg)	1822mg	126.4mg
Dietary Fibre (g)	11.6g	0.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- · Boil the kettle.
- · Thinly slice leek.
- Finely chop garlic and celery.
- Thinly slice carrot into half-moons.
- Roughly chop mild chorizo (see ingredients).



Make the sauce

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Cook leek, celery, carrot and chorizo until browned, 4-5 minutes.
- Add garlic and garlic & herb seasoning and cook until fragrant, 1 minute.
- Add diced tomatoes with garlic & onion, the brown sugar and boiling water (2 cups for 2 people / 4 cups for 4 people) and bring to the boil. Season.



Add the pasta

- Reduce heat to medium, then add **penne** and cover pan with a lid.
- Simmer, stirring occasionally, until **penne** is 'al dente', **15-20 minutes**.
- Remove from heat, then add cream (see ingredients) and stir to combine.



Serve up

- Divide one-pot chorizo and tomato penne between bowls.
- Sprinkle over **grated Parmesan cheese**. Tear over **parsley** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling the cheese on top.





