



One-Pot Chorizo & Tomato Penne

with Hidden Veggies & Parmesan Cheese

WINTER WARMERS

KID FRIENDLY

Grab your meal kit with this number

4



Leek



Garlic



Celery



Carrot



Mild Chorizo



Garlic & Herb Seasoning



Diced Tomatoes with Garlic & Onion



Penne



Cream



Grated Parmesan Cheese



Parsley



Chicken Breast



Mild Chorizo

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

Cheesy, rich and red, it's a tomato sauce that's very easy on the tastebuds. There's sweet and tender leek stirred through alongside mild chorizo, toss everything in a bowl of penne pasta and dinner just became irresistible.

Pantry items

Olive Oil, Brown Sugar

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

	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.

We're here to help!

Scan here if you have any questions or concerns

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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).



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.



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.



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.

CUSTOM OPTIONS



ADD CHICKEN BREAST

Thinly slice into strips. Before cooking sauce, cook chicken breast, 4-6 minutes. Continue with recipe.



DOUBLE CHORIZO

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

