



Red Pesto & Chorizo Fettuccine

with Lemon Pangrattato & Rocket Salad

Grab your Meal Kit with this symbol



Garlic



Red Onion



Lemon



Mild Chorizo



Fettuccine



Panko Breadcrumbs



Dried Oregano



Tinned Cherry Tomatoes



Red Pesto



Chicken-Style Stock Powder



Rocket Leaves



Basil

Hands-on: 20-30 mins
Ready in: 25-35 mins

Sometimes the simplest things in life provide the greatest joy... like a big satisfying bowl of pesto pasta. We've added irresistible chunks of chorizo, crunchy lemon pangrattato and a side of rocket, because we just can't help taking things up a notch!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
red onion	1 (medium)	1 (large)
lemon	½	1
mild chorizo	1 packet	2 packets
fettuccine	1 packet	2 packets
panko breadcrumbs	½ packet	1 packet
dried oregano	½ sachet	1 sachet
tinned cherry tomatoes	1 tin	2 tins
red pesto	1 packet (50g)	1 packet (100g)
chicken-style stock powder	1 sachet	1 sachet
rocket leaves	1 bag (30g)	1 bag (60g)
basil	1 bunch	1 bunch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3870kJ (925Cal)	740kJ (177Cal)
Protein (g)	37.6g	7.2g
Fat, total (g)	41.7g	8.0g
- saturated (g)	11.6g	2.2g
Carbohydrate (g)	95.4g	18.2g
- sugars (g)	12.9g	2.5g
Sodium (mg)	1740mg	333mg

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

Bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Thinly slice the **red onion**. Zest the **lemon** to get a pinch, then slice into wedges. Finely chop the **mild chorizo**.



Cook the pasta

Cook the **fettuccine** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** for the sauce (1/4 cup for 2 people / 1/2 cup for 4 people). Drain the **pasta**, then return to the saucepan.



Make the pangrattato

While the pasta is cooking, heat a large frying pan over a medium-high heat with a generous drizzle of **olive oil**. Cook the **panko breadcrumbs** (see ingredients), stirring, until golden, **2-3 minutes**. Remove the pan from the heat, then stir through the **lemon zest**. Season to taste. Transfer to a bowl.



Make the sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **chorizo**, tossing, until starting to brown, **4-5 minutes**. Add the **onion** and cook until softened, **3-4 minutes**. Add the **garlic** and **dried oregano** (see ingredients) and cook until fragrant, **1 minute**. Add the **tinned cherry tomatoes**, **red pesto**, **chicken-style stock powder** and reserved **pasta water**. Cook until slightly thickened, **2-3 minutes**. Remove the pan from the heat, then add the cooked **fettuccine**. Toss to combine.



Dress the rocket

In a medium bowl, combine the **rocket leaves** and a drizzle of **olive oil**, then season with **salt** and **pepper**.



Serve up

Roughly chop the **basil** leaves. Divide the red pesto and chorizo fettuccine between bowls. Top with the lemon pangrattato and garnish with the basil. Serve with the rocket salad and remaining lemon wedges.

Enjoy!