

Quick Creamy Chorizo & Leek Orecchiette

with Garlic Pangrattato

Grab your Meal Kit with this symbol



Garlic



Panko Breadcrumbs



Orecchiette



Leek



Carrot



Onion



Garlic & Herb Seasoning



Cream



Baby Spinach Leaves



Mild Chorizo

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **20-30** mins
Ready in: **25-35** mins

'Al dente' orecchiette combines with a rich creamy sauce and smokey chorizo to create an elegant meal fit for only the best. Add nutritious greens and a garlic pangrattato for crunch and dinner is complete.

Pantry items

Olive Oil, Butter

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 frying pan · Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
panko breadcrumbs	½ packet	1 packet
orecchiette	1 medium packet	1 large packet
leek	1	2
carrot	1	2
onion	1 (medium)	1 (large)
mild chorizo	1 packet	2 packets
garlic & herb seasoning	1 sachet	1 sachet
cream	½ bottle (125ml)	1 bottle (250ml)
butter*	20g	40g
baby spinach leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5492kJ (1313Cal)	910kJ (217Cal)
Protein (g)	37.1g	6.1g
Fat, total (g)	86.4g	14.3g
- saturated (g)	46.1g	7.6g
Carbohydrate (g)	94.1g	15.6g
- sugars (g)	15.3g	2.5g
Sodium (mg)	1498mg	248mg

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

2022 | CW27



1



Make the garlic pangrattato

- Boil the kettle. Finely chop **garlic**.
- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **panko breadcrumbs** (see ingredients), stirring, until golden brown, **3 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**. Season and transfer to a bowl.

3



Cook the sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo**, tossing, until browned, **4-5 minutes**.
- Add **leek**, **carrot** and **onion** and cook until tender, **4-5 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1-2 minutes**.
- Add **cream** (see ingredients) and the **butter**. Simmer until slightly reduced, **1-2 minutes**.
- Add **orecchiette** and **reserved pasta water**, stir to combine and simmer until slightly reduced, **1 minute**.
- Add **baby spinach leaves** and stir to combine. Season to taste.

2



Cook the orecchiette & get prepped

- Meanwhile, half-fill a medium saucepan with boiling water.
- Cook **orecchiette** in the boiling water until 'al dente', **8 minutes**. Reserve some pasta water (1/4 cup for 2 people / 1/2 cup for 4 people). Drain **orecchiette**, then return to the pan.
- Meanwhile, thinly slice **leek** into rounds. Slice **carrot** into half-moons. Roughly chop **onion** and **mild chorizo**.

4



Serve up

- Divide creamy chorizo and leek orecchiette between bowls.
- Top with garlic pangrattato to serve. Enjoy!

Rate your recipe

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