






Cooking Made Easy

HelloFresh.co.uk



Share your masterpiece! Tag your photos with #HelloFreshSnaps and share on    You'll be entered into our weekly photo contest!

## Spiced Tomato Penne with Chorizo and Smoked Garlic

There's nothing like the sound of a favourite song or the smell of certain scent to transport you to another place and time. For this dish we've specially sourced smoked garlic and chorizo with a heady aroma that cannot help but carry you away. And how to recognise the smoked garlic amongst your ingredients? Just follow your nose...



30 min



family box



Long Red Pepper



Smoked Garlic Clove



Chorizo



Organic Chopped Tomatoes



Smoked Paprika



Penne



Parmesan Cheese

## Ingredients

	2P	4P
Long Red Pepper, sliced	-	2 handfuls
Smoked Garlic Clove, diced	-	2
Chorizo, diced	-	½ cup
Organic Chopped Tomatoes	-	2 tins
Smoked Paprika	-	½ tsp
Penne <b>1</b>	-	450g
Parmesan Cheese, grated <b>2</b>	-	4 tbsps

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

## Allergens

1) Gluten | 2) Milk

**Nutrition per serving:** Calories: 707 kcal | Protein: 34g | Carbs: 103g | Fat: 17g | Saturated Fat: 8g



**1** Pre-heat your oven to its maximum temperature. Chop the top off the pepper then slice it in half lengthways. Remove the seeds and cut into about 10 slices lengthways. Peel and finely dice the garlic.



**2** LH: Coat the red pepper slices in ½ tbsp of olive oil and season well with salt and pepper. Put the slices on a baking tray and put this in the oven for around 15 mins. **Tip:** They are done when they are slightly dark and crispy around the edges.



**3** Put ½ tsp of olive oil in a non-stick pan on medium heat. Add your chorizo chunks and fry for about 4 mins until they are nice and crispy. Boil a pot of water with ¼ tsp of salt for your pasta.

**4** Add the garlic into the pan and cook for 30 seconds.



**5** Add in the tinned tomatoes with ½ tsp of smoked paprika. Mix in ½ tsp of sugar (if you have some) and a pinch of salt and pepper. Bubble away on medium heat until your sauce becomes thick.

**6** While the sauce thickens, put your pasta in the boiling water. Cook the pasta for around 8-10 minutes or until 'al dente'. **Tip:** This means there is just a hint of firmness left in the middle.

**7** Your peppers should be nice and crispy around the edges by now so take them out of the oven. Mix them gently into your tomato sauce.

**8** Stir your drained pasta into the sauce. Serve into bowls with a sprinkle of grated parmesan.