



Bacon Penne all'Arrabbiata

with Chives and Garlic Ciabatta

Family Hands On Time: 10 Minutes • Total Time: 30 Minutes • Medium Spice • 1 of your 5 a day

9



Bell Pepper



Echalion Shallot



Bacon Lardons



Finely Chopped
Tomatoes with Basil



Smoked Paprika



Chicken Stock Powder



Penne Pasta



Garlic Clove



Ciabatta



Grated Hard Italian
Style Cheese



Chives



Chilli Flakes

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Chopping Board, Sharp Knife, Baking Tray, Frying Pan, Fine Grater (or Garlic Press) and Colander.

Ingredients

	2P	3P	4P
Bell Pepper***	1	2	2
Echalion Shallot**	1	1	2
Bacon Lardons**	90g	120g	180g
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Smoked Paprika	1 small pot	1 large pot	2 small pots
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Penne Pasta 13)	200g	300g	400g
Garlic Clove**	1 clove	2 cloves	2 cloves
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Ciabatta 11) 13)	1	2	2
Grated Hard Italian Style Cheese 7) 8)**			
Chives**	1 bunch	1 bunch	1 bunch
Chilli Flakes	a pinch	a pinch	a pinch

*Not Included **Store in the Fridge

***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	535g	100g
Energy (kJ/kcal)	3682/880	688/164
Fat (g)	26	5
Sat. Fat (g)	8	2
Carbohydrate (g)	118	22
Sugars (g)	21	4
Protein (g)	38	7
Salt (g)	4.49	0.84

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **11)** Soya **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1



Roast the Pepper

Preheat your oven to 200°C and bring a large saucepan of **water** to the boil with 0.5 tsp of **salt**. Halve the **pepper**, remove the core and seeds and thinly slice. Place on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss, spread out in a single layer, roast on the top shelf of your oven until soft and charred, 15 mins. We will add it to the sauce later. Meanwhile, halve, peel and thinly slice the **shallot**.

4



Garlic Bread Time

While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press) and mix with the **olive oil** (see ingredients for amount). Season with **salt**. Halve the **ciabatta** length ways (as if you were making a sandwich) and spoon or brush the **garlic oil** across the cut sides of the **ciabatta**. Sprinkle over **half** the **hard Italian style cheese** then pop on the baking tray you used for the **pepper**. Bake on the top shelf of your oven until golden, 6-8 mins.

2



Start the Sauce

Heat a splash of **oil** in a frying pan on medium-high heat. Fry the **bacon lardons** until crispy, 3-4 mins. **IMPORTANT:** Cook the **bacon lardons** throughout. Stir in the **shallot** and cook until soft, 3-4 mins, stirring regularly. Add the **chopped tomatoes**, **smoked paprika** and **stock powder**. Stir to dissolve, lower the heat and simmer gently until the **sauce** is nice and thick, 10-12 mins. **TIP:** Add a splash of **water** if the sauce looks a little dry. Add the **roasted pepper** to the sauce once it's ready.

5



Finish the Sauce

Meanwhile, roughly chop the **chives** (or use scissors if it's easier). When the **pasta** is cooked, drain it in a colander and stir it into your thickened **tomato sauce**. Stir in **half** the **chives** and the other **half** of the **hard Italian style cheese** (and another splash of **water** if you want it to be a bit saucier).

3



Cook the Pasta

Meanwhile, add the **penne** to your pan of boiling **water** and cook until tender, 12 mins.

6



Serve!

Serve in bowls and sprinkle over the remaining **chives**. Add a small pinch of **chilli flakes** if you like a bit of heat (but be careful they're hot!). Slice the **ciabatta** diagonally into triangles and serve alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.