



# Bacon Penne All' Arrabbiata

with Chives and Garlic Ciabatta

**Classic** 30 Minutes • Medium Spice • 1 of your 5 a day

3



Baby Plum Tomatoes



Echalion Shallot



Bacon Lardons



Finely Chopped Tomatoes with Onion and Garlic



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, Baking Tray, Frying Pan, Wooden Spoon, Garlic Press, Colander, Bowl.

## Ingredients

	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Echalion Shallot**	1	1	2
Bacon Lardons**	90g	120g	180g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Smoked Paprika	1 sachet	1 sachet	2 sachets
Chicken Stock Powder	1 sachets	2 sachets	2 sachets
Penne Pasta <b>13</b> )	200g	300g	400g
Garlic Clove**	1	2	2
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Ciabatta <b>11</b> ) <b>13</b> )	1	2	2
Grated Hard Italian Style Cheese <b>7</b> ) <b>8</b> ) **	40g	60g	80g
Chives**	1 bunch	1 bunch	1 bunch
Chilli Flakes	1 pinch	1 pinch	2 pinch

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	512g	100g
Energy (kJ/kcal)	3586 / 857	701 / 167
Fat (g)	27	5
Sat. Fat (g)	8	2
Carbohydrate (g)	113	22
Sugars (g)	18	4
Protein (g)	37	7
Salt (g)	4.63	0.90

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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## Roast the Tomatoes

Preheat your oven to 180°C and bring a large saucepan of **water** to the boil with ½ tsp of **salt**. Halve the **tomatoes**. Place on a baking tray, drizzle with **oil** and season with **pepper**. Toss, spread out in a single layer, roast on the top shelf of your oven until soft, 15 mins. We will add them to the **sauce** later. Meanwhile, halve, peel and thinly slice the **shallot**.



## 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). Halve the **ciabatta** length ways (as if you were making a sandwich) and spoon or brush the **garlic oil** across the cut sides. 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.



## 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 tomatoes** to the **sauce** once it's ready.



## Finish the Sauce

Meanwhile, roughly chop the **chives** (or use scissors if 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 remaining **hard Italian style cheese** (and another splash of **water** if you want it to be a bit saucier).



## Cook the Pasta

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



## 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.