







More Than Food  
HelloFresh.co.uk



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

## Cheesy Chorizo and Pancetta Pasta Bake

Ah. I love the way cheesy and easy rhyme - because they're both such great things! So, for you guys this week, we've got Mimi's moreish cheesy chorizo pancetta pasta. Her favourite pastime is layering the pasta bake with mozzarella. Get those kids involved!

 40 mins

 family box



Echalion Shallot  
(1)



Yellow Pepper (2)



Button Mushrooms  
(1 punnet)



Mozzarella  
(2 balls)



Rigatoni  
(300g)



Chorizo  
(1 pack)



Pancetta  
(1 pack)



Organic Chopped  
Tomatoes (2 tins)



Baby Spinach  
(3 handfuls)



Hard Italian Cheese  
(4 tbsp)

## Ingredients

4 PEOPLE ALLERGENS

Echalion Shallot, chopped	1	
Yellow Pepper, chopped	2	
Button Mushrooms, sliced	1 punnet	
Mozzarella	2 balls	Milk
Rigatoni	300g	Gluten
Chorizo	1 pack	Sulphites
Pancetta	1 pack	Sulphites, Mustard
Baby Spinach	3 handfuls	
Organic Chopped Tomatoes	2 tins	
Hard Italian Cheese	4 tbsp	Milk

🧼 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Echalion shallots are a relative of the humble onion but with a sweeter, milder flavour. They are also more expensive!

**Nutrition per serving:** Calories: 675 kcal | Protein: 40 g | Carbs: 66 g | Fat: 27 g | Saturated Fat: 16 g

2



1 Bring a pot of water to the boil with  $\frac{1}{2}$  tsp of **salt** and pre-heat your oven to 220 degrees.

4



2 Cut the **shallot** in half through the root, peel and chop into small 1cm pieces. Remove the core from the **peppers** and chop into roughly 2cm chunks. Cut the **mushrooms** into roughly 1cm slices and thinly slice the **mozzarella**.

5



3 Add the **rigatoni** to the boiling water and cook for 11 mins until al dente (you will only need three-fifths of the bag of **rigatoni**). **Tip:** 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle - taste it as you go to get it just right. When the **rigatoni** is cooked, drain and drizzle over 1 tbsp of **olive oil** to stop it all sticking together.

7



4 While your **rigatoni** is cooking, add 1 tbsp of **oil** to a large frying pan on medium high heat and throw in the **chorizo** and **pancetta**. Cook for about 4 mins or until crisp, then remove with a slotted spoon. **Tip:** You want to leave the oil in the pan to cook the veggies.

5 When your **chorizo** and **pancetta** has been removed, add 1 tbsp of **oil** to the pan (no need to wash!), turn the heat to medium and add your **shallot**. Cook for 4 mins before adding your chopped **pepper** and **mushrooms**. Turn the heat up slightly and sprinkle in  $\frac{1}{2}$  tsp of **salt** and a good grind of **pepper**, mix together and cook for a further 7 mins before adding the **chopped tomatoes**. Refill your tins a fifth with **water**, swirl around and add this into the pan as well. **Tip:** This way, you don't have any wasted tomato! Gently simmer the sauce for 5 mins.

6 Stir the **spinach** into your sauce (it will wilt as you stir!), then take the pan off the heat. Add your **rigatoni**, **chorizo** and **pancetta** into the pan and mix it all together.

7 Add a third of your **rigatoni** mixture into an oven dish then layer over half your sliced **mozzarella**. Add another third of your **rigatoni** on top and layer over the rest of your **mozzarella**. Finally, spoon on the rest of your **rigatoni**, sprinkle over the **hard Italian cheese**,  $\frac{1}{4}$  tsp of **salt** and a really good grind of **pepper**. Pop in your oven to cook for 10 mins or until the top is slightly browned and bubbly.

8 Serve in bowls and devour!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!