



Chorizo Crusted Penne 'n' Cheese with Garlicky Green Beans

Family Hands On Time: 20 Minutes • Total Time: 30 Minutes

N° 9



Green Beans



Echalion Shallot



Garlic Clove



Cheddar Cheese



Penne Pasta



Chorizo



Panko Breadcrumbs



Flour



Chicken Stock Paste



Creme Fraiche



Dried Oregano

Before you start

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

Cooking tools, you will need:

Saucepan, Garlic Press, Grater, Colander, Frying Pan, Wooden Spoon, Bowl.

Ingredients

	2P	3P	4P
Green Beans**	150g	200g	300g
Echalion Shallot**	1	1	2
Garlic Clove	1	2	2
Cheddar Cheese 7)**	60g	90g	120g
Penne Pasta 13)	200g	300g	400g
Chorizo**	60g	90g	120g
Panko Breadcrumbs 13)	25g	50g	50g
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp
Flour 13)	16g	24g	32g
Water for the Sauce*	200ml	300ml	400ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche 7)**	150g	225g	300g
Dried Oregano	1 sachet	1 sachet	2 sachets
Olive Oil for the Sauce*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	373g	100g
Energy (kJ/kcal)	4098/979	1099/262
Fat (g)	53	14
Sat. Fat (g)	22	6
Carbohydrate (g)	98	26
Sugars (g)	7	2
Protein (g)	36	10
Salt (g)	3.11	0.84

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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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Get Prepped

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the **pasta**. Trim the **green beans**. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Grate the **cheese**. Once boiling, add the **penne** to the **water**, simmer until cooked, 12 mins. Drain in a colander, pop back into the pan and stir through a little **oil** to stop it sticking together.



Assemble

Add the **dried oregano** and **Cheddar** to the **sauce** and stir until the **cheese** is melted. Taste and add **salt** and **pepper** if it needs it. Add the **pasta** to the **sauce** and stir to combine with a splash of **water** to loosen if you need to. Pour into an ovenproof dish. Sprinkle the **chorizo crumb** evenly over the top, then bake on the top shelf of your oven until the **crumbs** are golden, 5-6 mins. Once cooked, remove from your oven. Meanwhile, wash out your frying pan and pop back on medium-high heat.



Make the Crumb

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once the **oil** is hot, add the **chorizo** and stir-fry until it releases its lovely red oil, 1-2 mins. Don't let it take on too much colour. Pour the **chorizo** and all its **oil** into a bowl and add the **breadcrumbs** and the **olive oil** (see ingredient list for amount). Add a grind of **pepper**, stir to coat the **crumbs** in the **oil** and leave to the side.



Cook the Green Beans

Add a drizzle of **oil** to your frying pan and once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins. Stir in the **garlic**, turn the heat down to medium and cook for 1 min. Then add a splash of **water** and immediately cover with a lid or some foil. Allow to cook until the **beans** are tender, 4-5 mins. Remove the pan from the heat.



Start the Sauce

Put your frying pan back on medium-high heat. Add the **oil** for the sauce (see ingredients for amount) and the **shallot**. Stir-fry until the **shallot** is soft, 3-4 mins then stir in the **flour**. Cook until it forms a **paste** consistency, 1-2 mins. Gradually stir in the **water** (see ingredient list for amount) and the **stock paste**. Bring to the boil, stir and simmer until thickened, 1-2 mins. Stir in the **creme fraiche**, then remove from the heat.



Finish and Serve

Spoon the **penne 'n cheese** into bowls and serve the **green beans** 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.