



Bacon Penne all'Arrabbiata

with Chives and Garlic Ciabatta

FAMILY Hands on Time: 10 Minutes • Total Time: 30 Minutes • Medium Heat



Yellow Pepper



Echalion Shallot



Bacon Lardons



Finely Chopped Tomatoes with Basil



Smoked Paprika



Chicken Stock Powder



Penne Pasta



Garlic Clove



Ciabatta



Grated Italian Style Hard Cheese



Chives



Chilli Flakes

Before you start

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

Basic cooking tools you will need:

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

Ingredients

	2P	3P	4P
Yellow 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	¾ large pot	1 large pot
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 Italian Style Hard Cheese 7) 8)**	1 pack	1½ packs	2 packs
Chives**	1 bunch	1 bunch	1 bunch
Chilli Flakes	a pinch	a pinch	a pinch

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	527g	100g
Energy (kJ/kcal)	3634 /869	690 /165
Fat (g)	26	5
Sat. Fat (g)	8	2
Carbohydrate (g)	116	22
Sugars (g)	20	4
Protein (g)	37	7
Salt (g)	4.49	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK

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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 ½ tsp of **salt**. Halve the **pepper**, remove the core and seeds, 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 that'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 remaining **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.