



# SMOKEY PASTA ALFORNO

with Sausage and Chilli Beans



## HELLO RIGATONI

*This pasta's name means 'ridged' because of the lines that run down its sides and help the sauce to cling.*



Dry Cured Streaky Bacon



Rigatoni



Echalion Shallot



Red Pepper



Garlic Clove



Kidney Beans



Smoked Paprika



Finely Chopped Tomatoes with Basil



Hickory Smoked Sausage



Mature Cheddar Cheese



Crème Fraîche

MEAL BAG

40 mins

2 of your 5 a day

Little heat

Light a bonfire, set off the fireworks, and gather round for our Bonfire Night special, Smokey Pasta Alforno. Streaky bacon, red peppers, paprika and our mouthwatering pork hickory sausages are combined in a rich tomatoey sauce that will warm you from the inside out. The real magic of this dish lies in its name, 'Alforno', Italian for 'baking', which leaves its cheesy topping beautifully crisp and golden. If you're looking for dinner with a bang this Bonfire Night, this one's your firecracker.

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## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Large Frying Pan, Sieve, Fine Grater** (or **Garlic Press**), **Coarse Grater** and **Ovenproof Dish**. Now, let's get cooking!



### 1 FRY THE BACON

Preheat your oven to 200°C. Put a large saucepan of water with a pinch of **salt** on to boil for the pasta. Heat a splash of **oil** in a large frying pan on medium-high heat and add the **bacon**. Fry until browned and very crispy, about 3 mins on each side. Remove from the pan with a pair of tongs (try to leave most of the **oil** in the pan). Set aside to cool.



### 2 GET PREPPED

Pop the **rigatoni** into the pan of boiling water. Cook for 11 mins then drain using a colander. Return to the pan with a drizzle of **oil** stirred through (to stop it from sticking together). Meanwhile, halve, peel and thinly slice the **shallot**. Halve the **red pepper** and discard the core and seeds. Slice into thin strips. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **kidney beans** in the sieve.



### 3 MAKE THE SAUCE

Heat another splash of **oil** (if necessary) over medium-high heat in the now empty frying pan. Add the **shallot** and cook until softened and beginning to colour, stirring frequently, 3-4 mins. Add the **pepper** and cook until beginning to soften, 5 mins. Stir in the **garlic, smoked paprika, kidney beans** and a pinch of **sugar** (if you have some). Cook for 1 minute more then tip in the **finely chopped tomatoes**.



### 4 REDUCE THE SAUCE

Stir, bring to the boil, then lower the heat to simmer until thickened slightly, stirring occasionally, 4-5 mins. In the meantime, slice the **hickory smoked sausage** into rounds 1cm thick. Coarsely grate the **cheddar cheese**. Finely crumble the **crispy bacon** using your hands, or chop finely with a knife.

**! IMPORTANT:** Remember to wash your hands and equipment after handling raw meat!



### 5 BAKE IT

Once the **sauce** has thickened, stir the **crème fraîche** and **sausage pieces** into the frying pan. Bring to the boil and bubble for 30 seconds and season with **salt** and **pepper**. Stir the **rigatoni** into the **mixture**, then tip it all into an ovenproof dish. Sprinkle over the **cheese** and crumbled **bacon**, drizzle over a little **oil** then pop onto the top shelf of your oven. Cook for 12-15 mins, until the **cheese** is melted and bubbling. **! IMPORTANT:** The **sausage is cooked when it is no longer pink in the middle**.



### 6 SERVE

Once cooked, remove from the oven and serve into bowls. **Tuck in!**

## 2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Dry Cured Streaky Bacon *	4 rashers	6 rashers	8 rashers
Rigatoni 13)	200g	300g	400g
Echalion Shallot *	1	2	2
Red Pepper *	1	1½	2
Garlic Clove	1 clove	2 cloves	2 cloves
Kidney Beans	1 carton	1½ cartons	2 cartons
Smoked Paprika	1 small pot	¾ large pot	1 large pot
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Hickory Smoked Sausage 14)*	2	3	4
Mature Cheddar Cheese 7) *	1 block	2 blocks	2 blocks
Crème Fraîche 7) *	100g	150g	200g

\* Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 741G	PER 100G
Energy (kcal)	1138	153
(kJ)	4759	642
Fat (g)	57	8
Sat. Fat (g)	25	3
Carbohydrate (g)	104	14
Sugars (g)	21	3
Protein (g)	52	7
Salt (g)	4.77	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

### ALLERGENS

7) Milk 13) Gluten 14) Sulphites

**🧼** Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

### 👍 THUMBS UP OR THUMBS DOWN?

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