



Speedy Creamy Chorizo & Sweetcorn Pasta with Spinach and Cheese

10

Rapid 20 Minutes



Rigatoni Pasta



Sweetcorn



Echalion Shallot



Garlic Clove



Chorizo



Baby Spinach



Creme Fraiche



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, colander, sieve, garlic press, frying pan and bowl.

Ingredients

Ingredients	2P	3P	4P
Rigatoni Pasta 13)	180g	270g	360g
Sweetcorn	150g	245g	326g
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Chorizo**	90g	150g	180g
Baby Spinach**	40g	60g	80g
Creme Fraiche** 7)	100g	150g	200g
Grated Hard Italian Style Cheese** 7) 8)	40g	65g	80g

Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3188 /762	969 /232
Fat (g)	36.4	11.1
Sat. Fat (g)	16.2	4.9
Carbohydrate (g)	79.0	24.0
Sugars (g)	10.2	3.1
Protein (g)	33.6	10.2
Salt (g)	2.91	0.88

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Pasta

- Bring a large saucepan of **water** to the boil with **¼ tsp salt**.
- Once boiling, add the **rigatoni** to the pan and bring back to the boil. Cook until tender, 12 mins.
- Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together.



Veg Things Up

- Add the **shallot** to the pan. Cook until softened, 3-4 mins, stirring occasionally.
- Stir in the **garlic** and cook for 30 secs.
- Add the **spinach** a handful at a time until wilted and piping hot, 1-2 mins.



Prep Time

- While the **pasta** cooks, drain the **sweetcorn** in a sieve.
- Halve, peel and thinly slice the **shallot**.
- Peel and grate the **garlic** (or use a garlic press).



Finish the Sauce

- Once the **spinach** has wilted, add the **creme fraiche** and **water for the sauce** (see ingredients for amount) to the pan.
- Bring to the boil, stirring, then remove from the heat.
- Mix in **half the grated hard Italian style cheese**. Season to taste with **salt** and **pepper**.



Get Frying

- Put a large frying pan on high heat (no oil).
- Once hot, add the **chorizo** and **sweetcorn** to the pan. Fry until starting to brown, 4-5 mins, stirring occasionally.
- Once browned, lower the heat to medium.



Combine and Serve

- Add the **cooked pasta** to the frying pan and gently mix until well coated in the **sauce**, reheating quickly if necessary.
- Serve your **chorizo and sweetcorn pasta** in large bowls with the remaining **cheese** sprinkled on top to finish.

Enjoy!