

# Cheesy Chorizo Pizza Inspired Pasta Bake with Spinach and Garlic Ciabatta



35-40 Minutes • 2 of your 5 a day







**Garlic Clove** 







**Red Onion** 

Rigatoni Pasta



Chorizo Slices

Tomato Passata





Red Wine Stock Paste







Mozzarella

**Baby Spinach** 

# Before you start

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

# Cooking tools

Garlic press, baking tray, saucepan, colander, frying pan and ovenproof dish.

## Ingredients

Ingredients	2P	3P	4P	
Garlic Clove**	3	4	6	
Ciabatta 13)	1	2	2	
Rigatoni Pasta 13)	180g	270g	360g	
Red Onion**	1	1	2	
Chorizo Slices**	50g	75g	100g	
Tomato Passata	1 carton	11/2 cartons	2 cartons	
Red Wine Stock Paste <b>14</b> )	28g	42g	56g	
Mixed Herbs	1 sachet	1 sachet	2 sachets	
Mozzarella** 7)	1 ball	1½ balls	2 balls	
Baby Spinach**	40g	100g	100g	
Douglas	2P	3P	4P	
Pantry	2P	32	4P	
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp	
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp	
Water for the Sauce*	100ml	150ml	200ml	
*Not Included **Store in the Fridge				

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	433g	100g
Energy (kJ/kcal)	3239 /774	748/179
Fat (g)	23.4	5.4
Sat. Fat (g)	6.8	1.6
Carbohydrate (g)	107.7	24.9
Sugars (g)	19.0	4.4
Protein (g)	32.5	7.5
Salt (g)	4.19	0.97

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

# Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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.

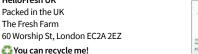
#### Contact

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#### Make the Garlic Ciabatta

Peel and grate the garlic (or use a garlic press). Halve the **ciabatta** and lay onto one side of a large baking tray, cut-side up.

Spread over half the garlic and drizzle with the olive oil for the garlic bread (see pantry for amount). Set aside for now.



## Cook the Pasta

Bring a large saucepan of water to the boil with ½ tsp salt.

When boiling, add the rigatoni to the water and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with oil and stir through to stop it sticking together.

Meanwhile, halve, peel and chop the **red onion** into small pieces.



# Sauce Things Up

Heat a drizzle of oil in a large frying pan on medium-high heat.

Once hot, add the **onion** and fry until softened, 4-5 mins. Meanwhile, tear half the chorizo slices into small pieces.

Once the **onion** has softened, add the **chorizo** pieces and remaining garlic to the pan. Fry until fragrant, 1 min.

Stir in the passata, red wine stock paste, mixed herbs, sugar and water for the sauce (see pantry for both amounts). Bring to the boil, then reduce the heat and simmer until thickened, 4-5 mins.



#### Cheese Please

Meanwhile, preheat your grill to high. Drain the mozzarella and tear into small pieces.

Add the spinach to the sauce a handful at a time until wilted and piping hot, 1-2 mins.

Stir the cooked pasta and half the mozzarella pieces into the sauce until the cheese has melted. Taste and season with salt and pepper.

Transfer the **tomato pasta** to an appropriately sized ovenproof dish.



# **Get Grilling**

Top the tomato pasta with the remaining mozzarella pieces, then lay the remaining chorizo **slices** over the top.

Pop your cheesy chorizo pasta onto the baking tray alongside the garlic ciabatta. Grill until the ciabatta is golden and the pasta is bubbling, 5-6 mins. TIP: Grill them separately if you run out of space.

When the garlic ciabatta is ready, cut in half diagonally.



# Serve Up

Share the pizza inspired pasta bake between your serving bowls.

Serve the garlic ciabatta alongside.

Enjoy!