



Cheesy Chorizo Pizza Inspired Pasta Bake with Spinach and Garlic Ciabatta

Family 35-40 Minutes • 2 of your 5 a day

10



Garlic Clove



Ciabatta



Rigatoni Pasta



Red Onion



Chorizo Slices



Tomato Passata



Red Wine Stock Paste



Mixed Herbs



Mozzarella



Baby Spinach

Pantry Items

Oil, Salt, Pepper, Olive Oil, Sugar

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	1½ cartons	2 cartons
Red Wine Stock Paste 14	28g	42g	56g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Mozzarella** 7	1 ball	1½ balls	2 balls
Baby Spinach**	40g	100g	100g
Pantry	2P	3P	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 for uncooked ingredient	Per serving	Per 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.



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.



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.



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.



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.



Serve Up

Share the **pizza inspired pasta bake** between your serving bowls.

Serve the **garlic ciabatta** alongside.

Enjoy!