



Creamy Tomato and Chorizo Spaghetti

with Cheese, Crispy Onions and Chilli

Super Quick 15 Minutes • Mild Spice

8



Spaghetti



Diced Chorizo



Tomato Puree



Creme Fraiche



Chicken Stock Paste



Baby Spinach



Greek Style Salad Cheese



Crispy Onions



Chilli Flakes

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Kettle, saucepan and frying pan.

Ingredients

Ingredients	2P	3P	4P
Spaghetti 13	180g	270g	360g
Diced Chorizo**	60g	90g	120g
Tomato Puree	30g	45g	60g
Creme Fraiche** 7	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Baby Spinach**	40g	100g	100g
Greek Style Salad Cheese** 7	50g	100g	100g
Crispy Onions 13	1 sachet	1½ sachets	2 sachets
Chilli Flakes	1 pinch	1 pinch	2 pinches
Pantry	2P	3P	4P
Sugar*	½ tsp	1 tsp	1 tsp
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	344g	100g
Energy (kJ/kcal)	3490 /834	1015 /243
Fat (g)	45.0	13.1
Sat. Fat (g)	24.2	7.0
Carbohydrate (g)	78.9	23.0
Sugars (g)	9.5	2.8
Protein (g)	28.2	8.2
Salt (g)	3.52	1.02

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

Allergens

7) Milk 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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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Cook Pasta

- Boil a full kettle.
- Pour it into a saucepan with **½ tsp salt** on high heat.
- Boil the **pasta**, 8 mins.
- Once cooked, drain and pop back in the pan. Drizzle with **oil** and stir through.



Sauce Time

- Stir in the **tomato puree**. Fry, 1 min.
- Add the **creme fraiche**, **chicken stock paste**, **sugar** and **water** (see pantry for both). Simmer, 2-3 mins.
- Add the **spinach** in handfuls, making sure it's piping hot, 1-2 mins.



Get Frying

- Meanwhile, heat a frying pan on medium-high heat (no oil).
- Fry the **chorizo**, 3-4 mins.



Dinner's Ready!

- Stir the **pasta** into the **sauce**. Add a splash of **water** if needed.
- Share between bowls. Crumble over the **cheese**.
- Sprinkle over the **crispy onions** and **chilli flakes** (add less if you prefer things milder).

Enjoy!