

Bacon Penne all'Arrabbiata

with Chives and Garlic Ciabatta

Family Hands On Time: 10 Minutes • Total Time: 30 Minutes • Medium Spice • 1 of your 5 a day













Bacon Lardons







Tomatoes with Basil



Smoked Paprika



Chicken Stock Powder



Penne Pasta



Garlic Clove



Ciabatta



Grated Hard Italian Style Cheese





Chilli Flakes

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Saucepan, Baking Tray, Frying Pan, Fine Grater (or Garlic Press) and Colander.

Ingredients

	2P	3P	4P	
Bell Pepper***	1	2	2	
Echalion Shallot**	1	1	2	
Bacon Lardons**	90g	120g	180g	
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons	
Smoked Paprika	1 small pot	1 large pot	2 small pots	
Chicken Stock Powder	1 sachet	2 sachets	2 sachets	
Penne Pasta 13)	200g	300g	400g	
Garlic Clove**	1 clove	2 cloves	2 cloves	
Olive Oil*	2 tbsp	3 tbsp	4 tbsp	
Ciabatta 11) 13)	1	2	2	
Grated Hard Italian Style Cheese 7) 8) **	40g	60g	80g	
Chives**	1 bunch	1 bunch	1 bunch	
Chilli Flakes	1 pinch	1 pinch	1 pinch	
*Not Included **Store in the Fridge				

^{***}Based on season, the colour of your bell pepper will either be yellow, red or orange to quarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	535g	100g
Energy (kJ/kcal)	3645 /871	681/163
Fat (g)	27	5
Sat. Fat (g)	8	2
Carbohydrate (g)	116	22
Sugars (g)	20	4
Protein (g)	37	7
Salt (g)	4.64	0.87

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

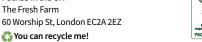
7) Milk 8) Egg 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.







Roast the Pepper

Preheat your oven to 200°C and bring a large saucepan of water to the boil with ½ tsp of salt. Halve the **pepper**, remove the core and seeds, thinly slice. Place on a baking tray, drizzle with oil and season with pepper. Toss, spread out in a single layer, roast on the top shelf of your oven until soft and charred, 15 mins. We will add them to the sauce later. Meanwhile, halve, peel and thinly slice the shallot.



Start the Sauce

Heat a splash of oil in a frying pan on mediumhigh heat. Fry the **bacon lardons** until crispy, 3-4 mins. **IMPORTANT**: Cook the bacon lardons throughout. Stir in the **shallot** and cook until soft, 3-4 mins, stirring regularly. Add the chopped tomatoes, smoked paprika and stock powder. Stir to dissolve, lower the heat and simmer gently until the **sauce** is nice and thick, 10-12 mins. TIP: Add a splash of water if the sauce looks a little dry. Add the roasted pepper to the sauce once it's ready.



Cook the Pasta

Meanwhile, add the **penne** to your pan of boiling water and cook until tender, 12 mins.



Garlic Bread Time

While the pasta cooks, peel and grate the garlic (or use a garlic press) and mix with the olive oil (see ingredients for amount). Halve the ciabatta lengthways (as if you were making a sandwich) and spoon or brush the **garlic oil** across the cut sides of the ciabatta. Sprinkle over half the hard Italian style cheese then pop on the baking tray you used for the **pepper**. Bake on the top shelf of your oven until golden, 6-8 mins.



Finish the Sauce

Meanwhile, roughly chop the chives (or use scissors if that's easier). When the pasta is cooked, drain it in a colander and stir it into your thickened tomato sauce. Stir in half the chives and half the hard Italian style cheese (and another splash of water if you want it to be a bit saucier).



Serve

Serve in bowls and sprinkle over the remaining chives. Add a small pinch of chilli flakes if you like a bit of heat (but be careful they're hot). Slice the ciabatta diagonally into triangles and serve alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.