



# Bacon Penne All'Arrabbiata

with Chives and Garlic Ciabatta

Customer Favourites 30 Minutes • Little Spice • 1 of your 5 a day

37



Bell Pepper



Echalion Shallot



Bacon Lardons



Finely Chopped Tomatoes



Smoked Paprika



Chicken Stock Paste



Penne Pasta



Garlic Clove



Ciabatta



Grated Hard Italian Style Cheese



Chives



Chilli Flakes

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Saucepan, Baking Tray, Frying Pan, Wooden Spoon, Garlic Press, Colander, Bowl.

## Ingredients

	2P	3P	4P
Bell Pepper***	1	2	2
Echalion Shallot**	1	1	2
Bacon Lardons**	90g	120g	180g
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Smoked Paprika	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	10g	15g	20g
Penne Pasta <b>13)</b>	180g	270g	360g
Garlic Clove	1	2	2
Olive Oil*	2 tbsp	3 tbsp	3 tbsp
Ciabatta <b>11) 13)</b>	1	2	2
Grated Hard Italian Style Cheese <b>7) 8)</b> **	40g	65g	80g
Chives**	1 bunch	1 bunch	1 bunch
Chilli Flakes	1 pinch	1 pinch	2 pinch

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>522g</b>	<b>100g</b>
Energy (kJ/kcal)	3422/818	655/157
Fat (g)	27	5
Sat. Fat (g)	9	2
Carbohydrate (g)	105	20
Sugars (g)	19	4
Protein (g)	35	7
Salt (g)	4.81	0.92

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.

## Contact

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## 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 it to the **sauce** later. Meanwhile, halve, peel and thinly slice the **shallot**.



## 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.



## Start the Sauce

Heat a splash of **oil** in a frying pan on medium-high heat. Fry the **bacon lardons** until crispy, 3-4 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. 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 paste**. Stir to combine, 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.



## 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).



## Cook the Pasta

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



## 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 **garlic 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.