

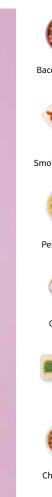
Bacon Penne all'Arrabbiata

with Chives and Cheesy Garlic Ciabatta

Customer Favourites

25-30 Minutes • Mild Spice • 2 of your 5 a day











Finely Chopped Tomatoes with Onion and Garlic



Smoked Paprika



Chicken Stock Paste



Penne Pasta



Garlic Clove



Ciabatta



Grated Hard Italian Style Cheese



Chives

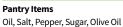


Baby Spinach



Chilli Flakes





Before you start

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

Cooking tools

Saucepan, frying pan, garlic press, baking tray and

Ingredients

Ingredients	2P	3P	4P	
Bacon Lardons**	90g	120g	180g	
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons	
Smoked Paprika	1 sachet	1 sachet	2 sachets	
Chicken Stock Paste	10g	15g	20g	
Penne Pasta 13)	180g	270g	360g	
Garlic Clove**	1	2	2	
Ciabatta 13)	1	2	2	
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g	
Chives**	1 bunch	1 bunch	1 bunch	
Baby Spinach**	40g	100g	100g	
Chilli Flakes	1 pinch	1 pinch	2 pinches	
Pantry	2P	3P	4P	
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp	
Olive Oil for the Garlic Bread*	1 tbsp	2 tbsp	2 tbsp	
*Not Included **Store in the Fridge				

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Nutrition

Per serving	Per 100g
430g	100g
3126 /747	727 / 174
22.7	5.3
7.9	1.8
100.5	23.4
15.9	3.7
33.9	7.9
4.96	1.15
	430g 3126/747 22.7 7.9 100.5 15.9 33.9

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

Allergens

7) Milk 8) Egg 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, 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.

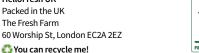
Contact

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HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Fry your Bacon

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of water to the boil with 1/4 tsp salt for the pasta.

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

Once hot, add the bacon lardons and stir-fry until golden, 4-5 mins. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Start the Sauce

Stir in the chopped tomatoes, smoked paprika, chicken stock paste and sugar for the sauce (see pantry for amount), then lower the heat and simmer gently until thickened, 8-10 mins. Add a splash of water if it gets too thick.



Cook the Pasta

While the sauce simmers, add the penne to your pan of **boiling water** and bring back to the boil. Cook until tender, 12 mins.



Garlic Ciabatta Time

While the pasta cooks, peel and grate the garlic (or use a garlic press).

Halve the ciabatta and lay on a baking tray, cut-side up. Spread over the garlic and drizzle with the olive oil for the garlic bread (see pantry for amount). Sprinkle over half the hard Italian style cheese.

Bake the garlic ciabatta on the top shelf of your oven until golden, 5-6 mins.



Combine and Stir

Meanwhile, roughly chop the **chives** (use scissors if easier).

Once thickened, stir the spinach into the sauce a handful at a time until wilted and piping hot, 1-2 mins.

Once the **pasta** is cooked, drain in a colander and stir into the sauce.

Stir through the remaining hard Italian style cheese and half the chives. Add another splash of water to loosen if needed.



Serve

Spoon the penne all'arrabbiata into your bowls. Sprinkle with the remaining chives and a pinch

of chilli flakes for those who'd like some heat (careful, they're hot).

Slice the cheesy garlic ciabatta diagonally into triangles and serve alongside.

Enjoy!