



Mediterranean Style Veg and Chorizo Pasta Salad with Greek Style Salad Cheese

Customer Favourites 35-40 Minutes • 4 of your 5 a day

38



Aubergine



Bell Pepper



Red Onion



Flat Leaf Parsley



Italian Style Herbs



Baby Plum Tomatoes



Penne Pasta



Chorizo



Red Wine Vinegar



Greek Style Salad Cheese

Pantry Items

Oil, Salt, Pepper, Olive Oil

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, baking tray, frying pan, bowl and colander.

Ingredients

Ingredients	2P	3P	4P
Aubergine**	1	2	2
Bell Pepper***	1	1	2
Red Onion**	1	1	2
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Italian Style Herbs	1 sachet	1 sachet	2 sachets
Baby Plum Tomatoes	125g	190g	250g
Penne Pasta 13)	180g	270g	360g
Chorizo**	60g	90g	120g
Red Wine Vinegar 14)	12g	18g	24g
Greek Style Salad Cheese** 7)	100g	150g	200g

Pantry	2P	3P	4P
Olive Oil for the Dressing*	1½ tbsp	2 tbsp	3 tbsp

*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

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	561g	100g
	3082 / 737	549 / 131
Fat (g)	29.1	5.2
Sat. Fat (g)	12.4	2.2
Carbohydrate (g)	88.1	15.7
Sugars (g)	18.4	3.3
Protein (g)	30.6	5.4
Salt (g)	2.86	0.51

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

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

 You can recycle me!



Get Prepped

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

Bring a large pan of **water** to the boil with **¼ tsp salt** for the **pasta**.

Trim the **aubergine**, then cut into roughly 3cm pieces. Halve the **pepper** and discard the core and seeds. Chop into 3cm sized chunks.

Halve, peel and cut the **onion** into wedges. Roughly chop the **parsley** (stalks and all).



Make your Chorizo Dressing

Meanwhile, heat a medium frying pan on medium-high heat (no oil).

Once hot, add the **chorizo** and fry until it releases its oils, 1-2 mins.

Carefully add the **red wine vinegar** to the pan and bring to a simmer, then transfer everything into a large bowl.

Mix in the **olive oil for the dressing** (see pantry for amount) and season with **salt** and **pepper**.



Roasting Time

Pop the **aubergine** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then scatter over **half** the **Italian style herbs**. Toss to coat, then spread out in a single layer.

When the oven is hot, roast on the top shelf until soft and golden, 25-30 mins. Turn halfway through.

Meanwhile, pop the **onion**, **pepper** and **tomatoes** onto another baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then scatter over the remaining **Italian style herbs**. Toss to coat, then spread out in a single layer.

When the **aubergine** has 15 mins left, roast on the middle shelf for the remaining time.



Combine and Stir

Once the **pasta** is cooked, drain in a colander, then add to the bowl of **chorizo dressing**. Mix well to coat.

Stir through the **roasted pepper**, **tomato** and **onion**, then add **half** the **roasted aubergine** and **half** the **parsley**.

Crumble in **half** the **Greek style salad cheese**, gently stir together, then taste and season with **salt** and **pepper**.



Cook the Pasta

When your pan of **water** is boiling, add the **penne** and bring back to the boil.

Cook until tender, 12 mins.



Serve

Share the **pasta salad** between your plates.

TIP: Pop into your fridge to chill at this stage if you'd prefer it cold!

Top with the remaining **aubergine**, **Greek style salad cheese** and **parsley** to finish.

Enjoy!