



# MARIO BATALI'S SPAGHETTI

with Fresh Tomatoes, Chorizo, and Basil



**HELLO**  
**EAT (RED) SAVE LIVES**  
You're a key ingredient in the fight against AIDS

**PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 570**



Garlic



Jalapeño



Spaghetti  
(Contains: Wheat)



Parmesan Cheese  
(Contains: Milk)



Basil



Heirloom Grape Tomatoes



Fresh Chorizo



## START STRONG

Words of wisdom from (RED) Chef Ambassador Mario Batali: *Isn't it delicious when good food does great things?*

## BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (5½ tsp | 11 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                   |
|--|-------------------|
| • Garlic   | ½ Clove   1 Clove |
| • Basil  | ½ oz   ½ oz       |
| • Jalapeño  | 1   1             |
| • Heirloom Grape Tomatoes  | 4 oz   8 oz       |
| • Spaghetti  | 6 oz   12 oz      |
| • Fresh Chorizo  | ¼ Cup   ½ Cup     |
| • Parmesan Cheese  | ¼ Cup   ¼ Cup     |

## HELLO WINE



PAIR WITH  
The Descent Valle Central  
Merlot, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Thinly slice **½ clove garlic** (use the rest as you like). Pick **basil leaves** from stems. Roughly chop leaves and stems, keeping them separate. Thinly slice **jalapeño** until you have about 2 tsp, removing ribs and seeds for less heat. Halve **tomatoes**.



## 4 COOK TOMATOES AND ADD PASTA

Add **tomatoes** to pan. Cook until slightly softened, about 3 minutes. Season with **salt** and **pepper**. Add drained **spaghetti** to pan along with a splash of pasta cooking water. **TIP:** Add just enough pasta cooking water to loosen things up—the starches will help everything adhere to the noodles and give the dish a beautiful consistency.



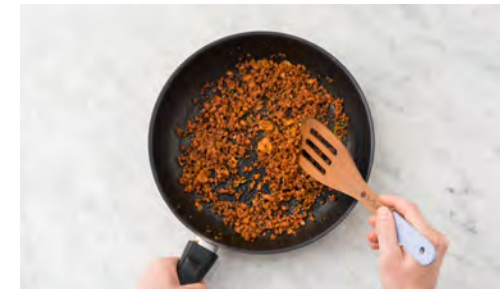
## 2 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, about 9-11 minutes. Reserve a few big splashes of **pasta cooking water**, then drain.



## 5 TOSS PASTA

Toss everything in pan until evenly combined and **spaghetti** is coated, about 1 minute. Remove from heat. Add **basil leaves** and **Parmesan** (reserving a little of each for garnish) and toss until well-combined and cheese has melted slightly.



## 3 COOK CHORIZO

While pasta cooks, heat **1½ TBSP olive oil** in a large pan over medium heat. Add **garlic**, **basil stems**, and **¼ cup chorizo** (about ⅓ of the package), breaking up meat into pieces. Cook, stirring, until chorizo is browned, 3-4 minutes. Add **jalapeño** (to taste) and cook until fragrant, about 30 seconds.



## 6 PLATE AND SERVE

Divide **pasta** between plates. Finish with a drizzle of **olive oil**, then garnish with reserved **basil leaves** and **Parmesan** and serve.

## 1 GOAL!

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