



WONDER-FUL PASTA IN TOMATO CREAM SAUCE with Pancetta and Spinach

wonder

IN THEATERS NOVEMBER 17th



HELLO KINDNESS

Give kindness a place at the table.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 630**



Garlic



Cavatappi Pasta
(Contains: Wheat)



Pancetta



Milk
(Contains: Milk)



Crushed Tomatoes



Parsley



Panko Breadcrumbs
(Contains: Wheat)



Flour
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Baby Spinach

START STRONG

Folding spinach into a pasta sauce is a great way to sneak in greens. Return the pan to heat briefly if you're having trouble wilting the leaves (which is the key to keeping them hidden).

BUST OUT

- Large pot
- Paper towel
- Strainer
- Slotted spoon
- Small bowl
- Large pan
- Oil (1 tsp)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Parsley ¼ oz
- Cavatappi Pasta 12 oz
- Panko Breadcrumbs ½ Cup
- Pancetta 4 oz
- Flour 2 TBSP
- Milk 2 Cups
- Parmesan Cheese ½ Cup
- Crushed Tomatoes 1 Box
- Baby Spinach 5 oz

HELLO WINE



PAIR WITH

Le Coq Bleu
Côtes du Rhône Rouge, 2016

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1 PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Bring a large pot of **salted water** to a boil. Mince or grate **garlic**. Roughly chop **parsley**. Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



4 MAKE SAUCE

Lower heat under pan to medium. Add **garlic** and cook until fragrant, about 30 seconds. Add **flour** and cook, stirring constantly, until it loses its raw smell, about 1 minute. Slowly pour in **2 cups milk** (we sent more), whisking vigorously to incorporate. Bring to a gentle boil and cook until thickened, 1-2 minutes. Remove from heat, then add **Parmesan** and stir until melted.



2 MAKE CRUST

Place **1 TBSP butter** in a small bowl. Microwave on high until melted, about 20 seconds. (**TIP:** Alternatively, melt butter in a small pan.) Add **panko** and half the **parsley** to bowl and stir to combine. Season with **salt** and **pepper**.



5 TOSS PASTA

Add **tomatoes** and **spinach** to pan. Stir to wilt spinach (if leaves do not wilt, return pan to medium heat). Season with **salt** and **pepper**. Stir in drained **cavatappi**, **pancetta**, and remaining **parsley**. Season with salt and pepper. (**TIP:** If your pan is not ovenproof, transfer mixture to a small baking dish at this point.)



3 CRISP PANCETTA

Heat a drizzle of **oil** in a large, tall-sided pan over medium-high heat (use an ovenproof pan if you have one). Add **pancetta** and cook, tossing, until crisp, 4-5 minutes. Transfer to a paper-towel-lined plate with a slotted spoon, keeping as much oil in pan as possible.



6 BROIL AND SERVE

Sprinkle **crust mixture** over top of **pasta**. Broil or bake until crust is golden, 2-3 minutes. Divide pasta between plates and serve.

FRESH TALK

What are two ways to show kindness at the dinner table?

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