



Chorizo-Crusted Penne 'n' Cheese with Garlicky Tenderstem Broccoli

Family Hands On Time: 20 Minutes • Total Time: 30 Minutes



Echalion Shallot



Garlic Clove



Cheddar Cheese



Penne Pasta



Diced Chorizo



Panko Breadcrumbs



Plain Flour



Chicken Stock Powder



Crème Fraîche



Dried Thyme



Tenderstem Broccoli®

Before you start

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

Cooking tools, you will need:

Saucepan, Fine Grater (or Garlic Press), Colander, Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Echalion Shallot**	1	1	2
Garlic Clove**	1 clove	2 cloves	2 cloves
Cheddar Cheese 7)**	60g	90g	120g
Penne Pasta 13)	200g	300g	400g
Diced Chorizo**	60g	90g	120g
Panko Breadcrumbs 13)	25g	50g	50g
Olive Oil for the Crumb*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Shallot*	1 tbsp	1½ tbsp	2 tbsp
Plain Flour 13)	16g	24g	32g
Water for the Sauce*	200ml	300ml	400ml
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Crème Fraîche 7)**	150g	225g	300g
Dried Thyme	1 small pot	1 large pot	2 small pots
Tenderstem	1 small pack	1 large pack	2 small packs
Broccoli ***	1 small pack	1 large pack	2 small packs

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	375g	100g
Energy (kJ/kcal)	4213 /1007	1122 /268
Fat (g)	54	14
Sat. Fat (g)	22	6
Carbohydrate (g)	102	27
Sugars (g)	8	2
Protein (g)	37	10
Salt (g)	3.20	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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.

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Get Prepped

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the **pasta**. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Grate the **cheese**. Once boiling, add the **penne** to the **water**, simmer until cooked, 12 mins. Drain in a colander, pop back in the pan and stir through a little **oil** to stop it sticking together.



Assemble

Add the **dried thyme** and **Cheddar** to the **sauce** and stir until the **cheese** has melted. Taste and add **salt** and **pepper** if it needs it. Add the **pasta** to the **sauce** and stir to combine with a splash of **water** to loosen if you need to. Pour into an ovenproof dish. Sprinkle the **chorizo crumb** evenly over the top, then bake on the top shelf of your oven until the **crumbs** are golden, 5-6 mins. Once cooked, remove from your oven. Meanwhile, wash out your frying pan and pop back on medium-high heat.



Make the Crumb

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once the **oil** is hot, add the **chorizo** and stir-fry until it releases its lovely red oil, 1-2 mins. Don't let it take on too much colour. Pour the **chorizo** and all its **oil** into a bowl and add the **breadcrumbs** and the **olive oil** (see ingredient list for amount). Add a grind of **pepper**, stir to coat the crumbs in the **oil** and leave to the side.



Cook the Broccoli

Add a drizzle of **oil** to your frying pan and once hot, add the **broccoli** and season with **salt** and **pepper**. Stir-fry until starting to char, 1-2 mins. Add the **garlic** to the pan and stir-fry for a minute longer, then add a splash of **water** and cover the pan with a lid or kitchen foil. Lower the heat to medium and steam the **broccoli** until tender, 4-5 mins. Remove the pan from the heat.



Make the Sauce

Put your frying pan back on medium-high heat. Add the **oil** (see ingredients for amount) and the **shallot**. Stir-fry until the **shallot** is soft, 3-4 mins then stir in the **flour**. Cook until it forms a paste consistency, 1-2 mins. Gradually, stir in the **water** (see ingredient list for amount) and the **stock powder**. Bring to the boil, stir and simmer until thickened, 1-2 mins. Stir in the **crème fraîche**, then remove from the heat.



Finish and Serve

Spoon the **penne 'n cheese** into bowls and serve the **broccoli** 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.