



# PANCETTA AND CHORIZO PENNE

with Roasted Tomatoes and Creamy Red Sauce



## HELLO

### PANCETTA AND CHORIZO

Calling all meat-lovers: two kinds of pork means plenty of delicious, salty flavor throughout.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 870**



Roma Tomatoes



Parsley



Penne Pasta  
(Contains: Wheat)



Tomato Paste



Peas



Parmesan Cheese  
(Contains: Milk)



Garlic



Dried Chorizo  
(Contains: Milk)



Pancetta



Cream Cheese  
(Contains: Milk)



Chili Flakes

## START STRONG

The roasted tomatoes will be sizzling with lots of juices when they come out of the oven. You may want to let them cool slightly before serving so that they're not too hot to eat.

## BUST OUT

- Large pot
- Aluminum foil
- Baking sheet
- Strainer
- Olive oil (1 TBSP)
- Butter (2 TBSP)  
(Contains: Milk)
- Large pan

## INGREDIENTS

Ingredient 4-person

- Roma Tomatoes 2
- Garlic 4 Cloves
- Parsley ¼ oz
- Dried Chorizo 3 oz
- Penne Pasta 12 oz
- Pancetta 8 oz
- Tomato Paste 6 oz
- Cream Cheese 2 oz
- Peas 4 oz
- Chili Flakes 1 tsp
- Parmesan Cheese ½ Cup

## WINE CLUB

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## 1 ROAST TOMATOES

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 375 degrees. Bring a large pot of **salted water** to a boil. Cut **tomatoes** into wedges. Toss with **1 TBSP olive oil, salt, and pepper** on a foil-lined baking sheet and arrange skin-side down. Roast until soft and juicy, about 30 minutes.



## 4 CRISP MEATS AND START SAUCE

While penne cooks, heat a large pan over medium-high heat. Add **chorizo** and **pancetta**. Cook, tossing, until beginning to release oil and crisp, 5-6 minutes. Remove a quarter of the meats from pan and set aside, then toss **garlic** into pan and cook until fragrant, about 30 seconds. Add **tomato paste** and cook, stirring, 2-3 minutes. Add **1½ cups pasta cooking water** and **cream cheese**; stir until well-combined.



## 2 BROIL ZUCCHINI

Meanwhile, mince **garlic**. Finely chop **parsley**. Cut **chorizo** into ¼-inch cubes.



## 5 TOSS PASTA

Stir **peas** into pan and allow to warm through, about 2 minutes. Season with plenty of **salt** and **pepper**. Stir in **drained penne, 2 TBSP butter**, and a pinch of **chili flakes** (to taste). (**TIP:** Add more pasta cooking water, if needed, to give sauce a loose, saucy consistency.) Season with salt and pepper.



## 3 BOIL PASTA

Once water boils, add **penne** to pot. Cook until al dente, 10-12 minutes. Scoop out and reserve **2 cups pasta cooking water**, then drain.



## 6 PLATE AND SERVE

Divide **pasta** between bowls and top with **roasted tomatoes**. Sprinkle with **Parmesan, parsley**, and a pinch of **chili flakes** (to taste—you may want to leave this off for the kids). Garnish with reserved **chorizo** and **pancetta**.

## FRESH TALK

If you could have any animal as a pet, which one would you want?

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