



# PENNE WITH A KICK

in a Pancetta Tomato Arrabbiata Sauce



## HELLO

### ARRABBIATA SAUCE

From the Italian word for angry—it refers to the sauce's fiery heat, not flaming tempers.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 600**



Red Onion



Roma Tomato



Pancetta



Diced Tomatoes



Parmesan Cheese  
(Contains: Milk)



Garlic



Thai Chili



Penne Pasta  
(Contains: Wheat)



Baby Spinach



## START STRONG


Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |   |                     |
|---|---------------------|
| • Red Onion   | 1   2               |
| • Garlic  | 2 Cloves   4 Cloves |
| • Roma Tomato   | 1   2               |
| • Thai Chili  | 1   1               |
| • Pancetta  | 2 oz   4 oz         |
| • Penne Pasta   | 6 oz   12 oz        |
| • Diced Tomatoes  | 1 Can   2 Cans      |
| • Baby Spinach  | 5 oz   10 oz        |
| • Parmesan Cheese   | ¼ Cup   ½ Cup       |

## HELLO WINE



### PAIR WITH

Chasseur de Cailloux  
Côtes du Rhône Rouge, 2016

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## 1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince or grate **garlic**. Core, seed, and dice **Roma tomato**. Mince **chili**.



## 4 SIMMER SAUCE

Add **Roma tomato, diced tomatoes**, and **1 tsp sugar** to pan. Bring to a simmer and cook until thickened, about 10 minutes. Season with **salt** and **pepper**.



## 2 START SAUCE

Heat a drizzle of **olive oil** in a large pan over medium heat. Add half the **pancetta** from package (use the rest as you like) and cook, tossing occasionally, until slightly crispy, 2-3 minutes. Toss in **onion** and **chili** (to taste). Cook until softened, 3-4 minutes. Add **garlic** and toss until fragrant, about 1 minute longer. Season with **salt** and **pepper**.



## 5 TOSS PASTA

Add **penne** and **spinach** to sauce and toss until spinach is wilted. Stir in as much **pasta cooking water** as is needed to give it a loose consistency. Season with **salt** and **pepper**.



## 3 COOK PENNE

Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Drain, reserving **½ cup pasta cooking water**.



## 6 PLATE AND SERVE

Divide **pasta** between plates. Sprinkle with **Parmesan** and serve.

## HOT SHOT!

Making this dish is easier than saying *arrabbiata* five times fast.

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