



Spanish-Inspired Chorizo Rosé

with Fresh Penne and Lemony Ricotta Clouds

20-min



Chorizo Sausage, uncased



Fresh Penne



Baby Spinach



Parsley



Lemon



Crushed Tomatoes with Garlic and Onion



Ricotta Cheese



Parmesan Cheese, shredded



Cream



Tomato Sauce Base



Smoked Paprika-Garlic Blend

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, zester, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Baby Spinach	113 g	227 g
Parsley	7 g	14 g
Lemon	½	1
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Ricotta Cheese	100 g	200 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Tomato Sauce Base	2 tbsp	4 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook chorizo

- Heat a large pot over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Meanwhile, roughly chop **spinach**.
- Add **Smoked Paprika-Garlic Blend** and **tomato sauce base**, then season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1-2 min.



Season ricotta

- Meanwhile, finely chop **parsley**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl).
- Add **ricotta**, **half the parsley**, **¼ tsp lemon zest**, **½ tbsp lemon juice**, **¼ tsp salt** and **¼ tsp pepper** (dbl all for 4 ppl) to a small bowl. Stir to combine.



Make sauce

- Add **crushed tomatoes**, **cream**, **Parmesan** and **½ cup water** (dbl for 4 ppl) to the pot with **chorizo**.
- Bring to a boil over high heat.
- Stir in **penne**, then reduce heat to medium.



Finish and serve

- Divide **penne** between bowls.
- Dollop **ricotta** over top. Sprinkle over **remaining parsley**.

Dinner Solved!



Cook penne and spinach

- Simmer uncovered, stirring often, until **penne** is tender, 3-4 min.
- Remove the pot from heat.
- Add **spinach** and stir until wilted, 1-2 min. Season with **salt** and **pepper**, then stir to combine.