



CAVATAPPI IN A TOMATO CREAM SAUCE

with Pancetta and Spinach



HELLO

TOMATO CREAM SAUCE

Thick, rich, and silky smooth, it clings to every curl of cavatappi.

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 690



Parsley



Garlic



Pancetta



Flour
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Panko Breadcrumbs
(Contains: Wheat)



Cavatappi Pasta
(Contains: Wheat)



Milk
(Contains: Milk)



Crushed Tomatoes



Baby Spinach

START STRONG

Want to make it *alla vodka*? Add a small splash of the spirit at the same time you add the tomatoes—it will boost the aromatics in the sauce.

BUST OUT

- Large pot
- Plate
- Small bowl
- Slotted spoon
- Large pan
- Strainer
- Paper towel
- Oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ¼ oz
- Cavatappi Pasta 6 oz | 12 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Pancetta 2 oz | 4 oz
- Flour 1 TBSP | 2 TBSP
- Milk 1 Cup | 2 Cups
- Parmesan Cheese ¼ Cup | ½ Cup
- Crushed Tomatoes ½ Box | 1 Box
- Baby Spinach 2½ oz | 5 oz

HELLO WINE



PAIR WITH
Tornambe Piedmont
Barbera d'Asti, 2014

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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 starting to brown, about 1 minute. Slowly pour in **milk**, whisking vigorously to incorporate into **flour**. Bring to a boil. 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 combine. Season with **salt** and **pepper**.



5 TOSS PASTA

Add half the **tomatoes** and half the **spinach** to pan (use the rest as you like). Stir to wilt spinach (if leaves do not wilt, return pan to medium heat). Season with **salt** and **pepper**. Stir in **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 half the **pancetta** (use the rest as you like) and cook, tossing, until crisp, 4-5 minutes. Transfer pancetta to a paper-towel-lined plate with a slotted spoon, keeping as much oil in pan as possible.



6 BROIL AND FINISH

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

CLASSIC!

This is a recipe worth making a part of your pasta night rotation.



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