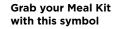
Creamy Chorizo Carbonara

with Garden Salad











Mild Chorizo

Brown Onion



Garlic

Cherry Tomatoes







Penne

Grated Parmesan Cheese





Mixed Salad

Leaves

Light Thickened Cream

Chicken Stock





Baby Spinach



Leaves



Chives



Pantry items

Olive Oil, Balsamic Vinegar, Egg

Before vou start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1/2	1
garlic	2 cloves	4 cloves
cherry tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tsp	2 tsp
penne	1 packet	2 packets
egg*	1	2
grated Parmesan		4 packets
cheese	(60g)	(120g)
light thickened	½ packet	1 packet
cream	(75ml)	(150ml)
chicken stock	1 cube	2 cubes
baby spinach	1 bag	1 bag
leaves	(60g)	(120g)
mixed salad	1 bag	1 bag
leaves	(30g)	(60g)
chives	1 bunch	1 bunch

^{*}Pantry Items

Nutrition

Per Serving	Per 100g	
3721kJ (889Cal)	806kJ (192Cal)	
41.6g	9g	
43g	9.3g	
19.4g	4.2g	
79.7g	17.3g	
10.9g	2.4g	
1844mg	399mg	
	3721kJ (889Cal) 41.6g 43g 19.4g 79.7g 10.9g	

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Bring a medium saucepan of salted water to the boil. Finely chop the **mild chorizo**. Finely chop the brown onion (see ingredients list). Finely chop the garlic (or use a garlic press). Halve the cherry tomatoes. In a large bowl, combine the balsamic vinegar, a pinch of salt and pepper and olive oil (2 tsp for 2 people / 1 tbs for 4 people).



2. Cook the penne

Add the **penne** to the saucepan of **boiling water** and cook until 'al dente', 10 minutes. Reserve some pasta water (1/3 cup for 2 people / 2/3 cup for 4 people), drain, then return to the saucepan. Drizzle with olive oil to prevent sticking.

TIP: Stir the penne regularly to ensure it doesn't stick.



3. Make the carbonara sauce

While the pasta is cooking, crack the eggs into a medium bowl and whisk with a fork. Add the grated Parmesan cheese. light thickened cream (see ingredients list) and a generous pinch of pepper. Crumble in the chicken stock (1 cube for 2 people / 2 cubes for 4 people). Mix well and set aside.

TIP: Chorizo is also salty, so add less stock if you're sensitive to salt!

TIP: Using more cream will dilute the flavour.



4. Cook the chorizo

Heat a large frying pan over a high heat with a drizzle of olive oil. Add the chorizo and cook, breaking up the chorizo, until golden, 2-3 minutes. Reduce the heat to medium-high, add the onion and cook, stirring, until softened, 2-3 minutes. Add the garlic and baby spinach leaves and cook, stirring until wilted and fragrant, 1-2 minutes.



5. Bring everything together

Add the **penne** to the **chorizo** and toss to coat. Reduce the heat to low, then pour in the carbonara sauce and some pasta water (2 tbs for 2 people / 1/3 cup for 4 people). Stir until the cheese melts, 2-3 minutes.

TIP: If the sauce looks too thick, add more pasta water until the sauce is creamy and silky.



6. Serve up

Finely chop the **chives**. Add the mixed leaves and cherry tomatoes to the bowl with the salad dressing and toss well to combine. Divide the chorizo carbonara between bowls. Sprinkle with the chives and serve with the salad.

Enjoy!