



Creamy Chorizo Carbonara

with Garden Salad

Grab your Meal Kit with this symbol



Mild Chorizo



Brown Onion



Garlic



Cherry Tomatoes



Penne



Grated Parmesan Cheese



Light Thickened Cream



Chicken Stock



Baby Spinach Leaves



Mixed Salad Leaves



Chives

Hands-on: 15-25 mins
Ready in: 20-30 mins

The secret to making this carbonara extra creamy is adding Parmesan cheese into the sauce. Add some chorizo and juicy tomatoes in the mix, and you've got a delicious dinner in no time!

Pantry items

Olive Oil, Balsamic Vinegar, Egg

Before you 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

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	½	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 cheese	2 packets (60g)	4 packets (120g)
light thickened cream	½ packet (75ml)	1 packet (150ml)
chicken stock	1 cube	2 cubes
baby spinach leaves	1 bag (60g)	1 bag (120g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
chives	1 bunch	1 bunch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3721kJ (889Cal)	806kJ (192Cal)
Protein (g)	41.6g	9g
Fat, total (g)	43g	9.3g
- saturated (g)	19.4g	4.2g
Carbohydrate (g)	79.7g	17.3g
- sugars (g)	10.9g	2.4g
Sodium (mg)	1844mg	399mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.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).



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**.



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.



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.



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.



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!