













Creamy Prawn & Chorizo Spaghetti

with Lemon, Herb & Chilli Pangrattato

GOURMET

Grab your Meal Kit with this symbol




-  Snacking Tomatoes
-  Lemon
-  Parsley
-  Garlic
-  Mild Chorizo
-  Panko Breadcrumbs
-  Chilli Flakes (Optional)
-  Spaghetti
-  Tail-On Prawns
-  Light Cooking Cream
-  Chicken-Style Stock Powder
-  Baby Spinach Leaves

Recipe Update

We've replaced the orecchiette in this recipe with spaghetti due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins
Ready in: 30-40 mins

 Eat Me First

Al dente spaghetti combines with sweet cherry tomatoes, smokey chorizo and meaty prawns to create a meal that feels a bit fancy. Add the pangrattato for crunch, the chilli for some heat, and dinner is complete.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
snacking tomatoes	1 packet	2 packets
lemon	½	1
parsley	1 packet	1 packet
garlic	2 cloves	4 cloves
mild chorizo	1 packet (250g)	2 packets (500g)
panko breadcrumbs	½ medium packet	1 medium packet
chilli flakes (optional)	1 sachet	1 sachet
spaghetti	1 medium packet	1 large packet
tail-on prawns	1 packet	2 packets
butter*	20g	40g
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4247kJ (1015Cal)	769kJ (184Cal)
Protein (g)	49.1g	8.9g
Fat, total (g)	52.8g	9.6g
- saturated (g)	24.9g	4.5g
Carbohydrate (g)	82.4g	14.9g
- sugars (g)	9g	1.6g
Sodium (mg)	2602mg	471mg

The quantities provided above are averages only.

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.

Fancy a drop?

We recommend pairing this meal with Vermentino or Pinot Gris.

1



Roast the tomatoes

- Preheat oven to **240°C/220°C fan-forced**. Place **snacking tomatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until blistered, **15-20 minutes**.
- Meanwhile, bring a large saucepan of salted water to the boil.
- Zest **lemon** to get a good pinch, then slice into wedges.
- Finely chop **parsley** and **garlic**.
- Roughly chop **mild chorizo**.

4



Cook the chorizo & prawns

- While the pasta is cooking, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo**, turning occasionally, until almost golden, **4 minutes**.
- Add **tail-on prawns** and cook, tossing, until pink and starting to curl up, **3 minutes**. Transfer to a bowl and cover to keep warm.

2



Make the pangrattato

- While the tomatoes are roasting, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **panko breadcrumbs** (see ingredients), stirring, until golden, **3-4 minutes**.
- Add **lemon zest**, **parsley** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1 minute**. Season to taste, then transfer to a small bowl.

5



Cook the sauce

- Return frying pan to medium heat, then cook the **butter** and **garlic** until fragrant, **1 minute**. Add **light cooking cream**, **chicken style stock powder** and **baby spinach leaves**. Cook until the sauce is thickened and the spinach is wilted, **2-3 minutes**.
- Add **orecchiette**, **roasted cherry tomatoes**, **chorizo** and **prawns** and a squeeze of **lemon juice**. Toss to combine. Season to taste.

TIP: Add a dash of pasta water to loosen the sauce if it's too thick!

3



Cook the pasta

- Cook **spaghetti** in the boiling water until just 'al dente', **10 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain **orecchiette** and return to the pan. Drizzle with **olive oil** to prevent sticking.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

6



Serve up

- Divide the creamy prawn and chorizo orecchiette between bowls.
- Top with the lemon, herb and **chilli** pangrattato. Serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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