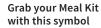


Creamy Prawn & Chorizo Spaghetti with Lemon, Herb & Chilli Pangrattato

GOURMET













Parsley



Mild Chorizo

Panko Breadcrumbs



Chilli Flakes



(Optional)



Tail-On Prawns



Chicken-Style Stock Powder

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!

Baby Spinach Leaves



Eat Me First



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

Ingredients

-		
	2 People	4 People
olive oil*	refer to method	refer to method
snacking tomatoes	1 packet	2 packets
lemon	1/2	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.



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.



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.



Cook the pasta

• Cook **spaghetti** in the boiling water until just 'al dente', 10 minutes. Reserve some pasta water (1/4 cup for 2 people / 1/2 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.



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.



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!



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!







Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate