



# Cheesy Chorizo Pasta

with Rocket Salad & Semi-Dried Tomato

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

20



Semi-Dried Tomatoes



Mild Chorizo



Spaghetti



Snacking Tomatoes



Garlic Paste



Nan's Special Seasoning



Light Cooking Cream



Rocket Leaves



Parmesan Cheese



Mild Chorizo



Parmesan Cheese

### Recipe Update

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

Prep in: 15-25 mins  
Ready in: 15-25 mins

Golden strands of pasta combine with semi-dried tomatoes, cream and smokey chorizo to create this simple but elegant meal, which will even get the kids' stamp of approval. Serve with a slightly peppery salad to balance out the richness and dinner is complete.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

## You will need

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
semi-dried tomatoes	1 packet	2 packets
mild chorizo	1 packet	2 packets
spaghetti	¾ packet	1½ packets
snacking tomatoes	1 packet	2 packets
garlic paste	1 packet	4 packets
Nan's special seasoning	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
rocket leaves	1 small packet	2 small packets
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
Parmesan cheese	½ medium packet	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3996kJ (908cal)	908kJ (206cal)
Protein (g)	38.6g	8.8g
Fat, total (g)	54g	12.3g
- saturated (g)	22.5g	5.1g
Carbohydrate (g)	75.8g	17.2g
- sugars (g)	9.7g	2.2g
Sodium (mg)	1973mg	448.4mg
Dietary Fibre (g)	7.8g	1.8g

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](https://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

- Boil the kettle. Roughly chop **semi-dried tomatoes** and **mild chorizo**.
- Cook **spaghetti (see ingredients)** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain **pasta** and return to pan.

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

**Little cooks:** Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



## Bring it all together

- Return **chorizo** and **snacking tomatoes** to the pan, then add **light cooking cream**, **cooked spaghetti**, **semi-dried tomatoes** and **reserved pasta water**, tossing, until combined and heated through, **1 minute**. Season with **salt** and **pepper** to taste.
- Meanwhile, in a large bowl, combine **rocket leaves** and a drizzle of **vinegar** and **olive oil**. Season to taste.

**Little cooks:** Take the lead by combining the ingredients for the dressing and tossing the salad.

CUSTOM  
OPTIONS



**DOUBLE MILD CHORIZO**

Follow method above, cooking in batches if necessary.



**DOUBLE PARMESAN CHEESE**

Follow method above.

2



## Cook the chorizo & veggies

- While pasta is cooking, heat a drizzle of **olive oil** in a large frying pan over medium-high heat. Cook **chorizo** and **snacking tomatoes**, tossing, until golden, **4-5 minutes**. Transfer to a plate, leaving the residual oil in the pan.
- Return frying pan to medium-high heat. Add **garlic paste** and **Nan's special seasoning** and cook until fragrant, **1 minute**.

4



## Serve up

- Divide chorizo and semi-dried tomato pasta between bowls.
- Top with **Parmesan cheese (see ingredients)**.
- Serve with rocket salad. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling the cheese over the pasta!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

