



Creamy Mushroom & Smokey Chorizo Penne

with Parmesan Cheese

NEW

Grab your meal kit with this number

12



Penne



Garlic



Mild Chorizo



Sliced Mushrooms



Tomato Paste



Savoury Seasoning



Light Cooking Cream



Baby Spinach Leaves



Parmesan Cheese



Mild Chorizo



Chicken Breast

Prep in: 15-25 mins
Ready in: 20-30 mins

Eat Me First

If you're looking for comfort in a bowl, look no further than this easy creamy mushroom pasta married with smokey chorizo and baby spinach. Topped with Parmesan, this simple and delicious meal is sure to become a crowd favourite.

Pantry items

Olive Oil

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
penne	1 small packet	1 medium packet
garlic	2 cloves	4 cloves
mild chorizo	1 packet	2 packets
sliced mushrooms	½ medium packet	1 medium packet
tomato paste	1 medium packet	1 large packet
savoury seasoning	1 sachet	2 sachets
light cooking cream	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3961kJ (947cal)	948kJ (227cal)
Protein (g)	43.1g	10.3g
Fat, total (g)	50.7g	12.1g
- saturated (g)	22g	5.3g
Carbohydrate (g)	76.1g	18.2g
- sugars (g)	11.2g	2.7g
Sodium (mg)	1992mg	476.6mg
Dietary Fibre (g)	7.3g	1.7g

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.

1



Cook the penne

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Cook **penne** in the boiling water, over high heat, until 'al dente', **12 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / ⅔ cup for 4 people). Drain **penne** then return to saucepan.

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

3



Make it saucy

- Add **garlic**, **tomato paste** and **savoury seasoning**, cook until fragrant, **1 minute**.
- Stir in **light cooking cream** and the **reserved pasta water** until combined, **1-2 minutes**.
- Remove pan from heat, then stir in **cooked penne** and **baby spinach leaves**, tossing until well combined. Season to taste.

TIP: Add a splash of water if the pasta looks dry.

CUSTOM OPTIONS

+ DOUBLE MILD CHORIZO
Follow method above, cooking in batches if necessary.

+ ADD CHICKEN BREAST
Thinly slice into strips. Cook with chorizo until browned and cooked through, 4-6 minutes. Continue with recipe.

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

2



Get prepped & cook the chorizo

- Meanwhile, finely chop **garlic**.
- Roughly chop **mild chorizo**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **sliced mushrooms** (see ingredients), until just browned and softened, **2-3 minutes**.
- Add **chorizo** and cook, tossing, until golden, **4-6 minutes**.

4



Finish & serve

- Divide creamy mushroom and smokey chorizo penne between bowls.
- Top with **Parmesan cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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