



PENNE WITH A KICK

in a Pancetta-Tomato Arrabbiata Sauce



HELLO ARRABBIATA

From the Italian word for angry—it refers to the sauce's fiery heat, not flaming tempers

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 604



Red Onion



Parmesan Cheese
(Contains: Milk)



Roma Tomato



Pancetta



Baby Spinach



Garlic



Penne Pasta
(Contains: Wheat)



Red Chili Pepper



Diced Tomatoes

START STRONG

Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---|---------------------|
| • Red Onion | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Roma Tomato | 1 2 |
| • Red Chili Pepper  | 1 1 |
| • Pancetta | 2 oz 4 oz |
| • Penne Pasta | 6 oz 12 oz |
| • Diced Tomatoes | 1 Can 2 Cans |
| • Baby Spinach | 5 oz 10 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

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1 PREP Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince or grate **garlic**. Core, seed, and dice **Roma tomato**. Mince **chili pepper**.



4 SIMMER SAUCE Add **Roma tomato, diced tomatoes**, and **1 tsp sugar** to pan. Bring to a simmer and cook until thickened, about 10 minutes. Season with **salt** and **pepper**.



2 START SAUCE Heat a drizzle of **olive oil** in a large pan over medium heat. Add half the **pancetta** from package (we sent more) and cook until slightly crispy, 2-3 minutes, tossing occasionally. Toss in **onion** and as much **chili pepper** as you like (careful—it's spicy). Cook until softened, 3-4 minutes. Add **garlic** and toss until fragrant, about 1 minute longer. Season with **salt** and **pepper**.



5 FINISH ARRABBIATA Add **penne** and **spinach** to sauce and toss until **spinach** is wilted. If needed, stir in a splash of **pasta water** to loosen sauce and give it an oozy consistency. Season with **salt** and **pepper**.



3 BOIL PASTA When water is boiling, add **penne** to large pot. Cook until al dente, 9-11 minutes. Drain, reserving **½ cup cooking water**.



6 PLATE AND SERVE Divide **arrabbiata** between plates. Sprinkle with **Parmesan** and serve.

HOT SHOT!

Making this dish is easier than saying arrabbiata five times fast.