



# 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

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



### 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.