



# PUGLIA-STYLE ROASTED TOMATO ORECCHIETTE

with Parmesan & Parsley

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



2 Cloves | 4 Cloves  
Garlic



¼ oz | ½ oz  
Parsley



8 oz | 16 oz  
Grape Tomatoes



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Dried Oregano



6 oz | 12 oz  
Colavita Orecchiette  
Pasta  
Contains: Wheat



6 TBSP | 12 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 860



9 oz | 18 oz  
Italian Chicken  
Sausage Mix

Calories: 1000



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



### COLAVITA

Family-owned Colavita has been distributing premium Italian products since 1979, ingredients of choice for chefs at home and in professional kitchens alike.



## HELLO

### PUGLIA

This ancient farming region along the Adriatic Sea sits in the heel of Italy's boot.

### HOT OR NOT

This simple, versatile pasta dish is just as delicious served hot out of the pot or cold for a picnic or potluck.

### BUST OUT

- Large pot
  - Paper towels 🍷
  - Baking sheet
  - Large pan 🍷🍷
  - Strainer
- 
- Kosher salt
  - Black pepper
  - Olive oil (3 TBSP | 6 TBSP)
  - Cooking oil (2 tsp | 2 tsp) 🍷🍷  
(2 tsp | 2 tsp) 🍷🍷

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

### GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**  
(646) 846-3663 | **HelloFresh.com**



### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Peel and mince or grate **garlic**. Roughly chop **parsley**.



### 3 MAKE PASTA

- Once water is boiling, add **Colavita orecchiette** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.
- Return drained orecchiette to pot. Drizzle with **3 TBSP olive oil** (6 TBSP for 4 servings).
- Add **roasted tomato mixture** to pot with pasta; stir to combine, adding more **olive oil** a drizzle at a time if needed, until everything is coated in a glossy sauce. (**TIP: Stir pasta vigorously to prevent it from sticking together.**) Taste and season with **salt** and **pepper**.

- 🍷 Stir **shrimp** or **sausage** into **pasta** along with **roasted tomato mixture**.



### 2 ROAST TOMATOES

- Toss **tomatoes, onion, garlic,** and **panko** on a baking sheet with a **large drizzle of oil, oregano, salt,** and **pepper**.
- Roast on top rack until tomatoes burst, 12-15 minutes.
- 🍷 Rinse **shrimp\*** under cold water, then pat dry with paper towels. Season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add shrimp or **sausage\***; cook, stirring frequently, until cooked through, 4-6 minutes.



### 4 SERVE

- Divide **pasta** between shallow bowls. Garnish with **Parmesan** and **parsley**. Serve.

🍷 \*Shrimp are fully cooked when internal temperature reaches 145°.

🍷 \*Chicken Sausage is fully cooked when internal temperature reaches 165°.