



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



1 tsp | 1 tsp
Chili Flakes



13.76 oz | 27.52 oz
Colavita Crushed
Tomatoes



6 oz | 12 oz
Colavita Spaghetti
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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



HELLO

AMATRICIANA

A hearty, simple, lightly spicy pasta dish that hails from Amatrice in central Italy

SPICY SPAGHETTI AMATRICIANA WITH BACON

plus Parmesan & Chili Flakes



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 710

COLAVITA

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



SAUCE BOSS

Reserving a little pasta cooking water and splashing it into the simmering sauce is the Italian way to get glossy, perfectly coated pasta.

BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Sugar (1/2 tsp | 1/4 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](https://www.hellofresh.com)



1 COOK BACON

- Bring a large pot of **water** to a boil. **Wash and dry produce.**
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate.
- Carefully discard all but a **thin layer of bacon fat** from pan.
- Once bacon is cool enough to handle, roughly chop.



4 COOK PASTA

- Once sauce has simmered 4-5 minutes, add **Colavita spaghetti** to pot of boiling water. Cook, stirring occasionally, until just al dente, 8-10 minutes.
- Reserve **1 cup pasta cooking water** (1 1/2 cups for 4 servings), then drain.



2 PREP

- While bacon cooks, peel and mince or grate **garlic**. Halve, peel and mince **onion**.



5 FINISH PASTA

- Add **drained spaghetti** and 1/2 cup **reserved pasta cooking water** (3/4 cup for 4 servings) to pan with **sauce**; cook, tossing occasionally, until pasta is evenly coated, 1-2 minutes. **TIP: If needed, stir in more pasta cooking water a splash at a time.**
- Taste and season with **salt** and **pepper** if desired.



3 COOK SAUCE

- Return pan with **reserved bacon fat** to medium heat. Add **garlic**, a **pinch of chili flakes**, and **pepper** (if pan seems dry, add a drizzle of olive oil). Cook, stirring, until fragrant, 30-60 seconds.
- Add **onion**; season with **salt** (we used 1 1/2 tsp; 1 TBSP for 4 servings). Cook, stirring frequently, until softened, 6-8 minutes.
- Add **Colavita crushed tomatoes**, **bacon**, and 1/8 tsp **sugar** (1/4 tsp for 4); bring to a simmer and cook, stirring occasionally, until sauce has thickened, 12-15 minutes more.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **Parmesan** and **remaining chili flakes** if desired. Serve.

*Bacon is fully cooked when internal temperature reaches 145°.