



# BACON PENNE ARRABIATA

topped with Parmesan & Parsley

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



4 oz | 8 oz  
Bacon



1 Clove | 2 Cloves  
Garlic



¼ oz | ½ oz  
Parsley



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



1 tsp | 2 tsp  
Chili Flakes



14 oz | 28 oz  
Marinara Sauce



1 | 2  
Chicken Stock  
Concentrate



1 TBSP | 2 TBSP  
Italian Seasoning



5 tsp | 5 tsp  
Red Wine  
Vinegar



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### ARRABIATA

This spicy tomato sauce takes its name from the Italian word for “angry”—though you’ll be left feeling anything but!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 890



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## SOME LIKE IT HOT

In step 4, we instruct you to add chili flakes to taste, and we mean it! Add as much or as little as you like. You're the chef, after all.

## BUST OUT

- Large pot
- Large pan
- Baking sheet
- Kosher salt
- Strainer
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Peel and mince **garlic**. Pick **parsley leaves** from stems; mince leaves.



### 2 COOK BACON

- Place **bacon\*** on a baking sheet.
- Roast on top rack until crispy, 15-20 minutes.
- Once bacon is cool enough to handle, chop into bite-size pieces.



### 3 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



### 4 COOK AROMATICS

- While pasta cooks, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **onion** and **chili flakes** to taste. (TIP: Skip the chili flakes if you're not a fan of spicy food.) Cook, stirring, until onion is softened, 3-4 minutes.
- Stir in **garlic** and cook until fragrant, 1 minute.



### 5 SIMMER SAUCE

- Add **marinara, Italian Seasoning, stock concentrate, half the vinegar, ¼ cup reserved pasta cooking water,** and **1 tsp sugar** to pan. (For 4 servings, use all the vinegar, ½ cup reserved pasta cooking water, and 2 tsp sugar.) Bring to a boil, then reduce heat to medium low. Simmer, stirring, until slightly thickened, 10 minutes.



### 6 FINISH PASTA

- Add drained **penne** and **half the bacon** to pan with **sauce**; stir until thoroughly combined. Taste and season with **salt** and **pepper**.



### 7 SERVE

- Divide **penne arrabiata** between plates. Garnish with **Parmesan, remaining bacon, minced parsley,** and more **chili flakes** if desired. Serve.

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

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