



# Red Pesto & Chorizo Fettuccine

with Lemon Pangrattato & Rocket

Grab your Meal Kit with this symbol



Garlic



Red Onion



Zucchini



Lemon



Basil



Mild Chorizo



Fettuccine



Panko Breadcrumbs



Dried Oregano



Passata



Red Pesto



Chicken Stock



Pear



Rocket Leaves

Hands-on: **20-30 mins**  
Ready in: **25-35 mins**

Sometimes the simplest things in life provide the greatest joy... like a big satisfying bowl of pesto pasta. We've added irresistible chunks of chorizo, crunchy lemon pangrattato and a side of rocket, because we just can't help taking things up a notch!

### Pantry items

Olive Oil, Balsamic Vinegar

## Before you start

Our fruit and veggies need a little wash first!

### You will need

Large saucepan · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2	4
red onion	1	2
zucchini	1	2
lemon	½	1
basil	1 punnet	1 punnet
mild chorizo	1 packet	2 packets
fettuccine	1 packet	2 packets
panko breadcrumbs	½ packet	1 packet
dried oregano	½ sachet	1 sachet
passata	1 box (200g)	2 boxes (400g)
red pesto	1 tub (50g)	1 tub (100g)
chicken stock	1 cube	2 cubes
pear	½	1
rocket leaves	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4370kJ (1040Cal)	655kJ (156Cal)
Protein (g)	53.9g	8.1g
Fat, total (g)	41.1g	6.2g
- saturated (g)	10.7g	1.6g
Carbohydrate (g)	107g	16.1g
- sugars (g)	19.9g	3.0g
Sodium (g)	2770mg	414mg

### Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



## 1. Get prepped

Bring a large saucepan of salted water to the boil. Finely chop the **garlic** (or use a garlic press). Thinly slice the **red onion**. Grate the **zucchini**. Zest the **lemon** (see ingredients list) to get a **pinch**, then slice into wedges. Roughly chop the **basil**. Finely chop the **mild chorizo**.



## 2. Cook the pasta

Add the **fettuccine** to the saucepan of boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water** (**1/4 cup for 2 people / 1/2 cup for 4 people**), then drain the fettuccine and return to the pan.



## 3. Make the pangrattato

While the pasta is cooking, in a large frying pan, heat a **generous drizzle** of **olive oil** over a medium-high heat. Add the **panko breadcrumbs** (see ingredients list) and cook, stirring, until golden, **2-3 minutes**. Remove the pan from the heat and stir through the **lemon zest**. Season to taste with **salt** and **pepper**. Transfer to a small bowl and set aside.



## 4. Make the sauce

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **chorizo** and cook until starting to brown, **4-5 minutes**. Add the **onion** and **zucchini** and cook until softened, **4-5 minutes**. Add the **garlic** and **dried oregano** (see ingredients list) and cook until fragrant, **1 minute**. Add the **passata**, **red pesto**, **reserved pasta water** and crumbled **chicken stock** (**1 cube for 2 people / 2 cubes for 4 people**). Cook until slightly thickened, **2-3 minutes**. Remove from the heat, add the **fettuccine** and toss to combine.



## 5. Toss the salad

While the sauce is cooking, thinly slice the **pear** (see ingredients list). In a medium bowl, combine the **rocket leaves**, **pear**, a **drizzle** of **balsamic vinegar**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**.



## 6. Serve up

Divide the red pesto and chorizo fettuccine between bowls. Top with the lemon pangrattato and garnish with the basil. Serve with the rocket salad and lemon wedges.

**Enjoy!**