



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: COURGETTES

Courgette or baby zucchini is actually a fruit although most times prepared and cooked as a vegetable. It is attached to a yellow edible flower.



3. ROMESCO SPAGHETTI

WITH CHORIZO & ROASTED TOMATOES

 20 Minutes

 4 Servings

Pasta tossed in a delicious capsicum sauce and topped with roasted chorizo and collapsed cherry tomatoes. Finished with toasted almonds and fresh rocket leaves.

FROM YOUR BOX

CHERRY TOMATOES	400g
CHORIZO	1 packet
SLIVERED ALMONDS	1 packet (40g)
LONG PASTA	500g
SPRING ONIONS	1/4 bunch *
COURGETTES	3
CHARGRILLED CAPSICUM DIP	2 x 100g
ROCKET	1 bag (60g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, dried oregano

KEY UTENSILS

saucepan, oven tray, frypan

NOTES

If you prefer not to use the oven add tomatoes and chorizo to pan at step 3!

No pork option - chorizo is replaced with smoked chicken breast. Dice or shred, add to frypan with vegetables at step 3. Add cherry tomatoes as well, if you prefer not to use the oven.

No gluten option - pasta is replaced with GF pasta.



1. ROAST CHORIZO & TOMATOES

Set oven to 250°C and bring a large saucepan of water to the boil (for the pasta)
Halve tomatoes and dice chorizo. Toss with **oil** on a lined oven tray and sprinkle the almonds over. Roast for 10-15 minutes or until golden.



2. COOK THE PASTA

Add pasta to boiling water and cook according to packet instructions or until cooked al dente. Reserve **1/2 cup pasta water**, drain and rinse.



3. SAUTÉ THE VEGETABLES

Slice spring onions and dice courgettes. Add to heated frypan with **1 tsp oregano**. Cook over medium heat for 3-4 minutes or until softened.



4. TOSS IN THE SAUCE & PASTA

Add capsicum dip, reserved **1/2 cup pasta water** and pasta. Toss to combine well and season with **salt and pepper** to taste.



5. FINISH AND SERVE

Serve pasta in bowls and top with roast tomatoes, chorizo, almonds and fresh rocket.