

**Product Spotlight:
Almonds**

Toasting the almonds in a dry frypan or in the oven, gives them a richer, deeper, nuttier flavour.



Fiery Chorizo and Romesco Pasta with Charred Kale

Chorizo sausage from Perth locals, Mondo Butcher & Grocer, pan-fried and tossed with a home made roasted pepper romesco sauce, tossed through rigatoni pasta and served with crispy roast Tuscan kale.



30 minutes



2 servings



Pork

Switch it up!

Love cheese? We understand! Add finely grated parmesan to the romesco sauce and sprinkle over to garnish. Alternatively, stir ricotta cheese through at step 5 for a creamy pasta.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	36g	115g

FROM YOUR BOX

ROASTED PEPPERS	1 jar
NATURAL ALMONDS	40g
GARLIC CLOVE	1
LEMON	1
BROWN ONION	1
TUSCAN KALE	1 bunch
RIGATONI PASTA	1 packet
CHORIZO	200g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan, oven tray, stick mixer or small blender

NOTES

Add dried chilli flakes or roughly chopped fresh red chilli to romesco sauce to spice it up!

Toss kale half way through roasting for even roasting. Remove from oven once charred to prevent burning.

No gluten option – pasta is replaced with GF pasta.



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1. COOK THE PASTA & PREPARE

Bring a large saucepan of water to a boil and set oven to 220°C.

Drain and slice **peppers**, roughly chop **almonds**, crush **garlic**, **zest and halve lemon**. Thinly slice **onion** and roughly tear **kale leaves**. Add 1/2 packet pasta to boiling water and cook until al dente (see step 5).



4. ROAST THE KALE

Toss **kale** on a lined oven tray with **oil, salt and pepper**. Roast on the middle shelf for 5–8 minutes (see notes) until crispy on the edges. Remove from oven.



2. MAKE THE ROMESCO

Use a stick mixer to blend **peppers**, 1/2 almonds, 1/2 garlic, **zest and juice from 1/2 lemon**, and **2 tbsp olive oil** until smooth. Season to taste with **salt and pepper** (see notes).



5. TOSS THE PASTA

Reserve **2 cups cooking liquid**. Drain **pasta**. Add **pasta** and **romesco** to frypan with **chorizo**. Toss to combine. Add **1–2 cups cooking liquid** to loosen the sauce. Season to taste with **salt and pepper**.



3. SAUTÉ THE CHORIZO

Heat a large frypan over medium–high heat with **oil**. Add **chorizo** and sauté for 3–5 minutes until browning begins. Add **onion** and **remaining garlic** and sauté for a further 5 minutes until softened.



6. FINISH AND SERVE

Wedge **remaining lemon**.

Divide tossed **pasta** among shallow bowls along with **charred kale**. Serve with lemon wedges and garnish with **reserved almonds** and **dried chilli flakes** to taste.

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