

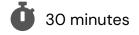


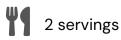


Fiery Chorizo and Romesco Pasta

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.







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

17g 40g

Og

128g

FROM YOUR BOX

| ROASTED PEPPERS | 1 jar |
|-----------------|----------|
| RAW ALMONDS | 40g |
| GARLIC | 1 clove |
| LEMON | 1 |
| BROWN ONION | 1 |
| TUSCAN KALE | 1 bunch |
| RIGATONI PASTA | 1 packet |
| CHORIZO | 140g |
| | |

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.





and set oven to 220°C.

step 5).



1. COOK THE PASTA & PREPARE

Bring a large saucepan of water to a boil

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



2. MAKE THE ROMESCO

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



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 **onion** is softened.



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.



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 romesco. Season to taste with salt and pepper.



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.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



