



Product Spotlight: Burrata

Burrata translates to "buttered" in Italian. The firm shell exterior, similar to traditional fresh mozzarella, opens to reveal a luscious centre of curd and fresh cream.



Spicy Chorizo Tagliatelle with Burrata

Egg tagliatelle with bursting cherry tomatoes, garlic and chorizo, topped with creamy burrata cheese and toasted pine nuts.



30 minutes



2 servings



Pork

Jazz it up!

Add some fresh basil to finish the dish. You can stir a dash of cream through the sauce for a creamier finish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	41g	49g

FROM YOUR BOX

TAGLIATELLE PASTA	250g
PINE NUTS	1 packet
CHORIZO	140g
CHERRY TOMATOES	200g
GARLIC CLOVES	2
TOMATO PASTE	1 sachet
ROCKET LEAVES	60g
BURRATA CHEESE	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, chilli flakes (optional)

KEY UTENSILS

large frypan, saucepan

NOTES

Leave out the chilli flakes if you prefer the sauce to be less spicy. You can add fennel seeds or dried oregano for extra flavour.

No gluten option – pasta is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve 1/2 cup pasta water before draining. Set aside.



2. TOAST THE PINE NUTS

Add **pine nuts** to a dry frypan over medium-high heat. Toast until golden. Remove from pan.



3. COOK THE CHORIZO

Dice **chorizo**. Add to pan with **olive oil** and cook for 5 minutes until crispy. Remove and set aside, leaving oil in pan.



4. SIMMER THE TOMATOES

Halve and add **tomatoes** along with crushed **garlic cloves**. Cook for 5 minutes, breaking down tomatoes as you go. Stir in **1/2 tsp chilli flakes** (see notes), **tomato paste** and **1/4 cup reserved pasta water**. Simmer for 3 minutes (add more water if needed).



5. TOSS THE PASTA

Toss **cooked pasta** together with **tomato sauce**, **chorizo** and **rocket leaves**. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Transfer **pasta** to large serving plate. Drain and add **burrata** on top. Garnish with **pine nuts** and serve at the table.

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