

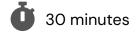




# Spicy Chorizo Tagliatelle

# with Burrata

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







# 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.

#### **FROM YOUR BOX**

SPINACH 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.





#### 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.

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



