



### 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

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



30 minutes



4 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
	33g	34g	103g

## FROM YOUR BOX

SPINACH TAGLIATELLE PASTA	2 x 250g
PINE NUTS	1 packet
CHORIZO	280g
CHERRY TOMATOES	2 x 200g
GARLIC CLOVES	3
TOMATO PASTE	2 sachets
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 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 tsp chilli flakes** (see notes), **tomato paste** and **1/2 cup reserved pasta water**. Simmer for 3 minutes.



### 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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