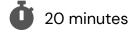


# Spanish Chorizo Pasta

A colourful pasta medley with sweet corn kernels, cherry tomatoes and creamy feta cheese, topped with smoked chorizo from Holy Smoke and finished with fresh parsley.





2 servings



You can transform this dish into a warm pasta bake! Transfer the tossed pasta and chorizo into an oven dish and crumble the feta cheese over top. Place under the oven grill until the cheese is melted.

#### FROM YOUR BOX

FRESH SHORT PASTA	1 packet (250g)
CHORIZO 🍄	1 pack (150g)
CORN COB	1
CHERRY TOMATOES	1 bag (200g)
YELLOW CAPSICUM	1
SPANISH SPICE MIX	1/2 packet (10g)
FETA CHEESE	1 tub
PARSLEY	1/2 bunch *
ZUCCHINI	1
CAPSICUM STRIPS	1 tub

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for for cooking, salt, pepper

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

The chorizo can also be crumbled into the pan and tossed through the pasta if you like a little spice.

Any remaining Spanish spice mix can be used in scrambled eggs or for a stew.

No pork option - chorizo is replaced with chicken mince. Cook mince in a frypan with oil for 5 minutes. Keep in pan for step 3.

No gluten option - pasta is replaced with GF pasta.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



#### 1. COOK THE PASTA

Bring a large saucepan of water to the boil. Add pasta and cook for 5-7 minutes or until cooked al dente. Drain and rinse briefly, set aside.



### 2. COOK THE CHORIZO

Meanwhile, heat a frypan over mediumhigh heat with **oil**. Slice chorizo and cook for 2-3 minutes each side until golden. Remove from pan.

**WEG OPTION - Skip this step.** 



# 3. SAUTÉ THE VEGETABLES

Add 1 tbsp oil to pan. Remove corn from cob, halve tomatoes and slice capsicum. Add to pan as you go along with 1/2 packet of spice mix. Cook for 5 minutes until fragrant.

VEG OPTION - Slice zucchini into crescents and cook as above with vegetables.



## 4. TOSS THE PASTA

Add pasta to pan along with drained feta cheese and toss together until coated. Season with **salt and pepper**.

VEG OPTION - Toss pasta as above along with drained capsicum strips.



# 5. FINISH AND PLATE

Chop parsley. Divide pasta among bowls. Top with chorizo and garnish with parsley.

**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** 



