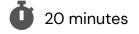






Spanish Chorizo Pasta

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.





4 servings



Switch it up!

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 (500g)
CHORIZO 🍄	1 packet (250g)
CORN COBS	2
CHERRY TOMATOES	1 bag (200g)
YELLOW CAPSICUM	1
SPANISH SPICE MIX	1 packet (20g)
FETA CHEESE	1 tub
SICILIAN OLIVES	1 tub
PARSLEY	1/2 bunch *
ZUCCHINI	1
CAPSICUM STRIPS	1 tub

^{*}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.

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 **2 tbsp oil** to pan. Remove corn from cobs, halve tomatoes and slice capsicum. Add to pan as you go along with 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 olives 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



