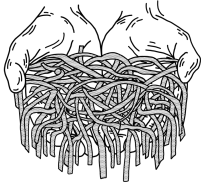


Real Pasta



Farfalle w Chorizo, Cannellini & Bolognese

Recipe from Real Pasta

This will keep ya loins
warm during winter!

Prep time: 5-10 min

Cook time: 30-35 min

Serves: 4

Method

- Heat a splash of olive oil in a medium frying pan and get a generous pots worth of salted water on the heat.
- Dice your chorizo, add to the pan and sizzle gently for a few mins
- Add the jar of Real Pasta Bolognese. Fill one quarter to a third of the jar with water, pop the lid back on and swish it all up - add this water to the pan.
- Add the drained cannellini beans to the pan and bring to a gentle simmer. Once the water is boiling, cook your pasta until al dente.
- Whilst the pasta is cooking, add 1/2 - 1C worth of pasta water into you bolognese pan, start with a small amount and stop when it's reached your desired consistency. I like to give it a sort of stew meets thick soup texture.
- Once the pasta is cooked, dd it to the pan and stir to coat each piece in sauce. Season with salt, fresh parsley & finish with parmesan

Ingredients

- 1 jar of Real Pasta Bolognese
- Farfalle pasta or your favourite shape
- 2 Chorizo sausages - you can sub with bacon or salami
- 1 tin of cannellini beans - drained and thoroughly rinsed
- A handful of fresh parsley - roughly chopped
- Generous amount of freshly grated parmesan



"Try Handmade farfalle for this by using approx 150g flour, 1 egg & a yolk How much dried pasta you want to cook, is up to you!"

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