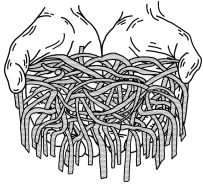


Real Pasta



Chorizo, Rosemary & Silverbeet w. Angelhair

Recipe from Real Pasta

This one checks all the boxes - Quick, simple & bloody delicious!!

Prep time: 10-15 min

Cook time: 20-25 min

Serves: 8-10

Method

- Boil a large pot of salted water for the Angelhair. Add chorizo to a cold, dry pan and slowly warm up over low/medium heat
- Once chorizo is starting to slowly sizzle away, add rosemary, chilli flakes and season with a little salt. Saute further 2 - 3 mins
- Remove chorizo from pan and set aside. Return pan over low heat and add red wine, let slowly thicken to a syrupy consistency - about 2 - 3 mins.
- Drop pasta into boiling water and cook for 2 1/2 mins. Drain pasta but reserve 1/2 C pasta water, add this to the red wine, add a little salt and simmer further 2 mins.
- Add silverbeet to the pan along with pasta, chorizo and butter. Cook gently until silverbeet has wilted and Angelhair is thoroughly coated in sauce. Check for seasoning again and add a little more salt if needed.
- Grate a generous amount of pecorino cheese on top before serving.

Ingredients

- 1 pkt Real Pasta Angelhair
- 100g chorizo, roughly chopped
- 2 tsp finely chopped fresh rosemary
- Pecorino Romano cheese to serve
- Dried chilli flakes
- 1/4 Cup red wine
- 1 C shredded silverbeet
- 30g butter



"Make the meal go further by adding Cherry Tomatoes, Spinach or a bit of Butternut!"

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