



Chorizo Bolognese

with Ricotta



20-30min



4 Portions

Moreish Italian and Spanish flavours combine in this effortless twist on classic bolognese. In place of minced beef, we've subbed in smoky, sweet chorizo and added paprika for extra spice. Topped with light, creamy ricotta, it's spag bol like you've never tried it before.

What we send

- ricotta cheese ⁷
- celery, garlic
- brown onion
- casarecce pasta ¹
- smoked paprika
- carrots
- mild chorizo sausage
- tomato paste
- diced tomatoes

What you'll require

- salt and pepper
- water

Utensils

- large frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Instead of finely chopping the vegetables, put in a food processor and pulse until finely chopped. Repeat process to coarsely chop the chorizo.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 840.0kcal, Fat 31.7g, Proteins 42.0g, Carbs 92.0g



1. Prepare vegetables

Bring a large saucepan of salted water to the boil for the pasta. Finely chop the **onion, carrots, celery** and **garlic**.



2. Prepare chorizo

Coarsely chop the **chorizo**.



3. Cook pasta

Cook the **pasta** in the pan of boiling water for 12 mins or until al dente. Reserve **1 cup (250ml) cooking water**, then drain.



4. Start bolognese

While the pasta is cooking, put the **chorizo** in a cold large frypan over medium heat. Once the chorizo begins to sizzle, cook, stirring occasionally, for 4 mins or until lightly golden and some oil is released.



5. Add vegetables

Add the **onion** and cook for 2-3 mins until slightly softened. Add the **carrot, celery** and **garlic**, and cook for 3 mins or until slightly softened. Stir in the **paprika, tomato paste, crushed tomatoes** and **reserved cooking water**. Cook for 10 mins or until the liquid is slightly reduced and vegetables are tender. Season with **salt and pepper**.



6. Get ready to serve

Add the **pasta** to the pan with the bolognese and stir until well combined and pasta is warmed through. Divide among bowls and dot with the **ricotta** to serve.