

Portuguese Chorizo Pasta

with Roasted Pumpkin and Corn



20-30min



2 Portions

A little piri piri seasoning and chorizo sausage add Portuguese flair to this knock-together pasta. We also toss the corn, baby spinach and roasted pumpkin in the fragrant chorizo oil to capture all the flavour instead of throwing it away, then finish it off with parmesan.

What we send

- chorizo
- peri-peri spice 1,17
- parmesan 7
- baby spinach leaves
- penne rigate pasta 1
- corn kernels
- butternut pumpkin

What you'll require

- olive oil
- sea salt and pepper

Utensils

- baking paper
- large frypan
- medium saucepan
- oven tray

Our veggies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 865kcal, Fat 36.0g, Carbs 90.9g, Protein 40.9g



1. Roast pumpkin

Preheat the oven to 200C. Line an oven tray with baking paper. Peel the **pumpkin**, cut into 1cm chunks and put on the tray. Drizzle over **1 tbs olive oil**, sprinkle with **2 tsp piri piri seasoning**, season with **salt** and toss to combine. Roast for 15-20 mins until tender and lightly golden.



2. Grate parmesan

Meanwhile, bring a medium saucepan of salted water to the boil for the pasta. Finely grate the **parmesan**. Cut the **chorizo** into quarters lengthwise, then thinly slice.



3. Cook pasta

Cook the **pasta** in the boiling water for 12 mins, then add the **corn** and cook for a further 2 mins or until the pasta is al dente. Reserve **1 tbs cooking water**, then drain the pasta and corn.



4. Cook chorizo

While the pasta is cooking, put the **chorizo** in a cold large frypan over medium heat and cook, stirring, for 6-8 mins until golden and the fat has rendered into the pan.



5. Add spinach

Add the **spinach** and **reserved cooking water** and cook for 1-2 mins until the spinach has wilted.



6. Get ready to serve

Add the **pasta**, **pumpkin** and **half the parmesan** and toss gently to combine. Divide among bowls and scatter with the **remaining parmesan** to serve.