

# DINNERLY



⚡ FAST

## Fast Chorizo Pasta with Zucchini and Tomatoes



20-30 minutes



2 Servings

A hearty bowl of pasta, brimming with juicy cherry tomatoes and super-tasty chorizo, in under thirty mins. Solve those end of day hun-gry pains fast.

## WHAT WE SEND

- 250g linguine pasta <sup>1</sup>
- 2 chorizo sausages <sup>6,17</sup>
- 50g parmesan <sup>7</sup>
- 2 zucchini
- 250g cherry tomatoes

## WHAT YOU NEED

- olive oil
- red wine vinegar <sup>17</sup>
- salt and pepper
- sugar

## TOOLS

- fine grater
- medium frypan with lid
- medium saucepan

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

## COOKING TIP

If you don't have a slotted spoon, simply use a fork to remove the chorizo, ensuring you leave the chorizo oil in the pan.

## ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 855kcal, Fat 40.4g, Carbs 75.7g,  
Proteins 42.4g



### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil. Quarter the **chorizo** lengthwise, then cut into 1cm pieces. Finely chop or crush **1 garlic clove**. Halve the **zucchini**, then thinly slice. Halve the **cherry tomatoes**. Finely grate the **parmesan**.



### 2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) for 10-12 mins until al dente. Drain the pasta, reserving **60ml (¼ cup) cooking water**.



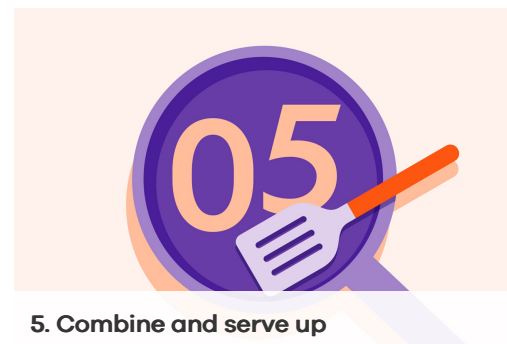
### 3. Cook chorizo

Put the **chorizo** in a cold medium frypan over medium heat and cook, stirring, for 3-4 mins until golden. Remove from the pan with a slotted spoon (see cooking tip) and cover to keep warm. Add the **zucchini** to the pan, increase the heat to medium-high and cook, stirring, for 3-4 mins until golden. Remove from the pan.



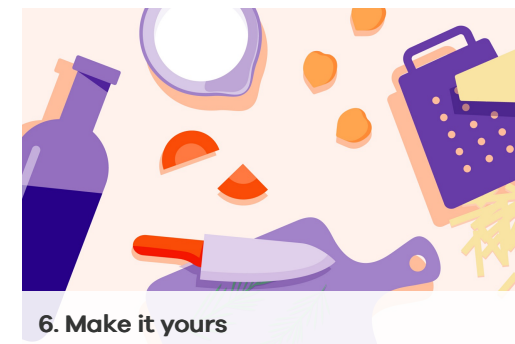
### 4. Cook sauce

Heat **1 tbs olive oil** in the same pan over medium heat. Add the **garlic, tomatoes, 1 tsp red wine vinegar** and a **pinch of sugar**, season with **salt and pepper** and cook, covered, stirring occasionally, for 5 mins or until the tomatoes have softened.



### 5. Combine and serve up

Add the **zucchini, chorizo, pasta, reserved cooking water** and **half the parmesan** to the tomato mixture and toss to combine. Divide the **pasta** among bowls and scatter with the **remaining parmesan** to serve.



### 6. Make it yours

If you prefer your sauce spicy, add a small pinch of dried chilli flakes along with the garlic.