

DINNERLY



⚡ FAST

Fast Chorizo Pasta with Zucchini and Tomatoes



20-30 minutes



4 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-angry pains fast.

WHAT WE SEND

- 3 chorizo sausages ⁶
- 100g parmesan ⁷
- 3 zucchini
- 500g linguine pasta ¹
- 500g cherry tomatoes

WHAT YOU NEED

- olive oil
- red wine vinegar ¹⁷
- salt and pepper
- sugar

TOOLS

- fine grater
- large frypan with lid
- large 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.

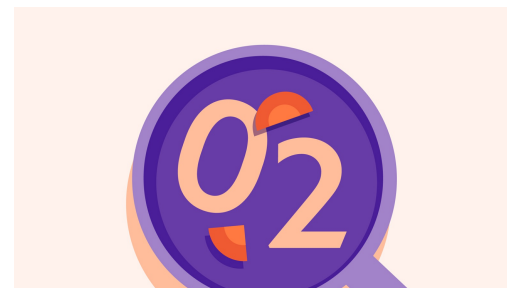
NUTRITION PER SERVING

Energy 765kcal, Fat 34.9g, Carbs 70.3g,
Proteins 37.7g



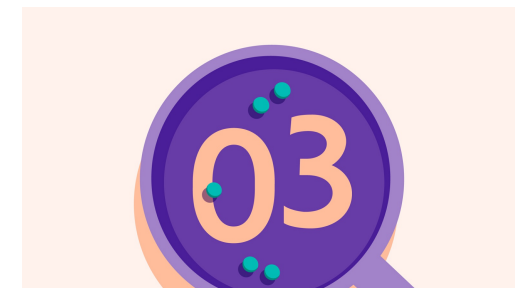
1. Prep ingredients

Bring a large saucepan of salted water to the boil. Quarter the **chorizo** lengthwise, then cut into 1cm pieces. Finely chop or crush **2 garlic cloves**. 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 **125ml (½ cup) cooking water**.



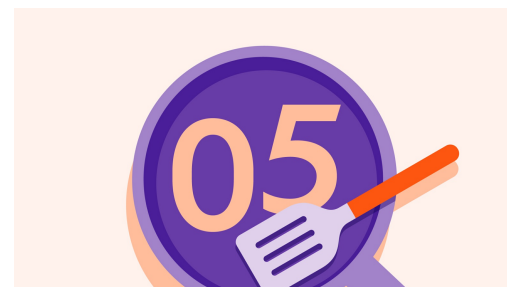
3. Cook chorizo

Put the **chorizo** in a cold large 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 **2 tbs olive oil** in the same pan over medium heat. Add the **garlic, tomatoes, 2 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least **55%**
Australian ingredients