

MARLEY SPOON



Chorizo Casarecce Pasta

with Zucchini, Tomato and Mint



20-30min



4 Portions

Dive straight into this sunny mix of flavours, where the porky oomph of chorizo sausage meets juicy bursts of cherry tomato and the fresh, herbal edge of mint. Easy, fast to make and sure to be a dinner-time fav, it's inspired by the relaxed vibe of Italy's south.

What we send

- zucchini
- 4 chorizo sausages ¹⁷
- onion
- cherry tomatoes
- casarecce pasta ¹
- mint
- baby spinach leaves

What you'll require

- olive oil
- sea salt and pepper

Utensils

- large deep frypan with lid
- medium saucepan with lid

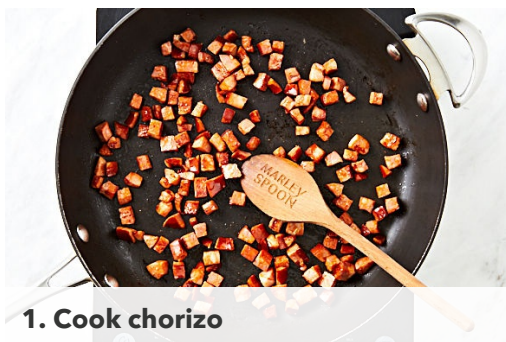
Our veggies come fresh from the farm, so please wash them before use.

Allergens

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

Nutrition per serving

Energy 725kcal, Fat 28.6g, Carbs 76.1g, Protein 35.8g



1. Cook chorizo

Bring a large saucepan of salted water to the boil for the pasta. Cut the **chorizo** into 1cm chunks. Put the chorizo in a cold large deep frypan and cook over medium heat for 6-8 mins, stirring occasionally, until light golden. Remove from the pan with a slotted spoon and set aside. Reserve the pan and any oil.



2. Prepare vegetables

Meanwhile, finely chop the **onion**. Halve the **zucchini** lengthwise then thinly slice into half moons. Halve the **cherry tomatoes**. Pick the **mint leaves**, discarding the stems. Coarsely tear any large leaves.



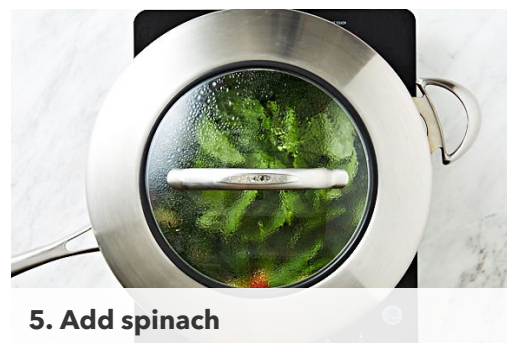
3. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Reserve **185ml (¾ cup) cooking water**, then drain the pasta.



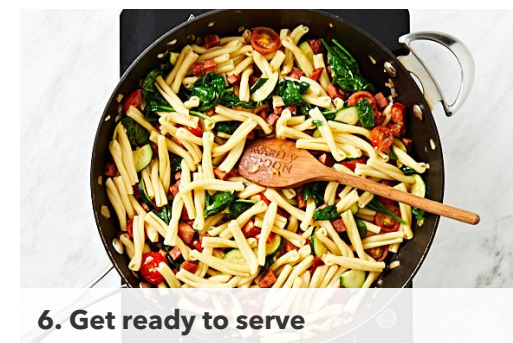
4. Cook vegetables

Heat **1 tbs olive oil** in the reserved pan over medium-high heat. Cook the **onion**, stirring occasionally, for 3 mins or until softened. Add the **zucchini** and **tomatoes** and cook, stirring, for a further 3 mins or until softened. Season with **salt and pepper**.



5. Add spinach

Add the **spinach**, cover the pan and cook for 2 mins, shaking the pan occasionally, or until wilted. Stir in the **chorizo**.



6. Get ready to serve

Add the **pasta** to the pan with the **reserved cooking water**. Season to taste with **salt and pepper**. Stir until well combined and heated through then divide among bowls. Scatter over the **mint** to serve.