

DINNERLY



⚡ FAST

Chorizo Pasta Salad with Charred Vegetables and Rocket

 20-30 minutes  2 Servings

Brimming with tasty chorizo, sweet grilled capsicum and creamy feta, this light yet hearty pasta salad is on the table in 25 mins.

WHAT WE SEND

- 200g casarecce pasta ¹
- 1 red onion
- 2 chorizo sausages ^{6,17}
- 1 capsicum
- 70g rocket leaves
- 50g feta ⁷

WHAT YOU NEED

- balsamic vinegar ¹⁷
- olive oil

TOOLS

- colander
- foil
- large frypan
- medium saucepan
- oven tray

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 840kcal, Fat 38.9g, Carbs 77.6g,
Proteins 41.1g



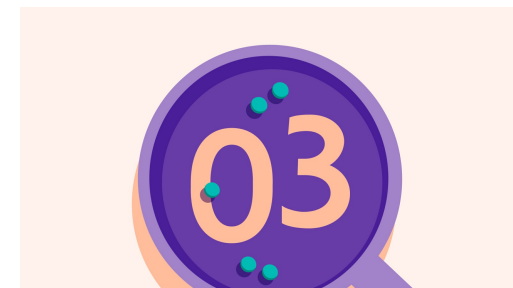
1. Prep ingredients

Preheat the grill to high. Line an oven tray with foil. Bring a medium saucepan of salted water to the boil for the pasta. Thickly slice the **capsicum**, discarding the seeds and membrane. Cut the **onion** into thin wedges. Halve the **chorizo** lengthwise, then thinly slice.



2. Grill veggies

Put the **capsicum** and **onion** on the lined tray, drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Grill, turning the vegetables every 5 mins, for 15 mins or until charred and tender.



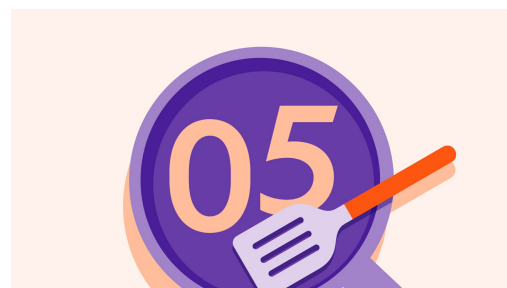
3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Drain.



4. Cook chorizo

Put the **chorizo** in a cold large frypan over medium-high heat and cook, stirring often, for 5 mins or until golden. Remove the chorizo with a slotted spoon, reserving the **chorizo oil** in the pan.



5. Serve up

Add the **pasta** to the pan and toss to coat in the **chorizo oil**. Add the **chorizo, rocket, grilled vegetables** and **2 tsp balsamic vinegar**, season with **salt and pepper** and toss to combine. Divide among plates, crumble over the **feta**, and enjoy.



6. Make it yours

Add a handful of your favourite chopped fresh herbs to this summer salad. Think parsley, basil or mint.