

DINNERLY



⚡ FAST

Spaghetti Arabia with Chorizo and Capsicum

 20-30 minutes  2 Servings

Flat-out flavour is guaranteed with our version of an Italian classic. Boost the sauce with moreish chorizo, sweet capsicum and tasty feta to create a winner.

WHAT WE SEND

- 2 chorizo sausages ^{6,17}
- 250g spaghetti ¹
- 390g diced tomatoes
- 1 onion
- 1 capsicum
- 50g feta ⁷

WHAT YOU NEED

- chilli flakes
- olive oil
- sugar

TOOLS

- large frypan
- medium saucepan

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 845kcal, Fat 38.9g, Carbs 78.6g,
Proteins 40.0g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Cut the **chorizo** into 5mm-thick slices. Cut the **capsicum** into 2-3cm chunks, discarding the seeds and membrane. Cut the **onion** into 1cm chunks. Crush or finely chop **2 garlic cloves**.



2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 7-9 mins until al dente. Drain.



3. Brown chorizo

Meanwhile, heat **1 tbs olive oil** in a large frypan over high heat. Cook the **chorizo**, stirring, for 2 mins or until just browned. Reduce the heat to medium, add the **capsicum, onion, garlic** and **½ tsp chilli flakes**, if using, and cook, stirring, for 3-5 mins until the onion is softened.



4. Simmer sauce

Add the **tomatoes** and **1 tsp sugar** to the pan. Bring to a simmer and cook for 2 mins or until thickened slightly. Taste, then season with **salt and pepper**. Add the **pasta** to the sauce and toss to combine.







5. Serve up

Divide the **pasta** among bowls, crumble over the **feta** and enjoy.



6. Make it yours

Up the cheese factor with a scattering of grated parmesan, or stir through baby spinach or rocket leaves at the end for a hit of green.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 40%
Australian ingredients**