

# DINNERLY



⚡ FAST

## Spaghetti Arabia with Chorizo and Capsicum



20-30 minutes



4 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 capsicums
- 2 x 390g diced tomatoes
- 100g feta <sup>7</sup>
- 4 chorizo sausages <sup>6,17</sup>
- 500g spaghetti <sup>1</sup>
- 1 onion

#### WHAT YOU NEED

- chilli flakes
- olive oil
- sugar

#### TOOLS

- large 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 large saucepan of salted water to the boil for the pasta. Cut the **chorizo** into 5mm-thick slices. Cut the **capsicums** into 2-3cm chunks, discarding the seeds and membrane. Cut the **onion** into 1cm chunks. Crush or finely chop **3 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 **2 tbs olive oil** in a large deep 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 **1 tsp chilli flakes**, if using, and cook, stirring, for 3-5 mins until the onion is softened.



#### 4. Simmer sauce

Add the **tomatoes** and **2 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](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

 **Packed in Australia**  
**from at least 40%**  
**Australian ingredients**