

DINNERLY



Chorizo Carbonara Pasta with Parsley and Peas



20-30 minutes



2 Servings

WHAT WE SEND

- 20g slivered almonds ¹⁵
- 2 chorizo sausages ¹⁷
- 200g farfalle pasta ¹
- 150g peas
- 50g parmesan ⁷
- parsley

WHAT YOU NEED

- egg ³
- garlic clove

TOOLS

- colander
- medium frypan
- medium saucepan with lid

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

ALLERGENS

Gluten (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

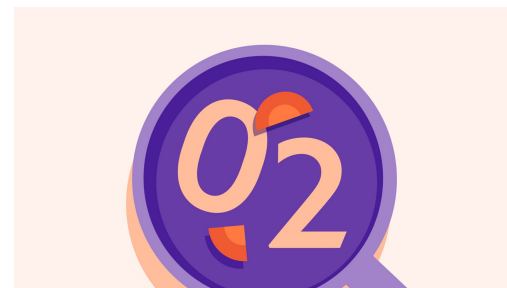
NUTRITION PER SERVING

Energy 905kcal, Fat 40.3g, Carbs 76.7g, Protein 53.7g



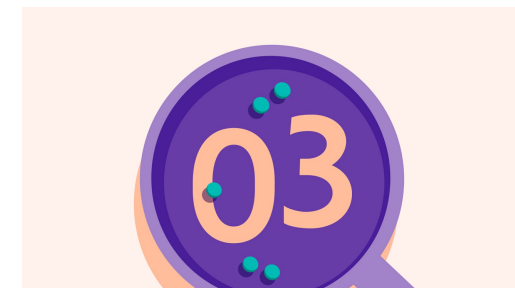
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop 1 **garlic clove**. Finely grate the **parmesan**. Finely chop the **parsley**, including the stems. Halve the **chorizo** lengthwise, then thinly slice. Crack **2 eggs** into a bowl and whisk to combine.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 8 mins. Add the **peas** and cook for a further 2-3 mins until the pasta is al dente. Drain, reserving **60ml (¼ cup) cooking water**. Return the pasta and peas to the pan, cover and keep warm.



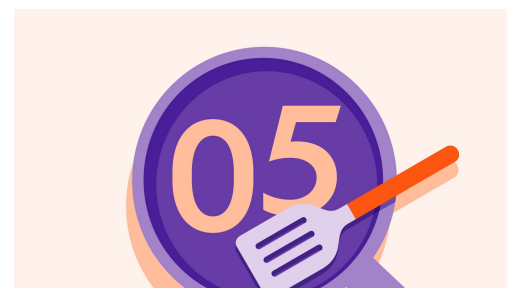
3. Toast almonds

Meanwhile, put the **almonds** in a cold medium frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



4. Cook chorizo and garlic

Put the **chorizo** in the same pan over medium-high heat and cook, turning, for 4-5 mins until golden. Add the **garlic** and cook for 30 seconds or until fragrant, then remove the pan from the heat



5. Combine and serve up

Add the **chorizo mixture, cooking water, egg, half the parmesan, half the almonds** and **half the parsley** to the **pasta and peas** and toss well to coat and cook the **eggs** in the residual heat (see Kitchen 101). Taste, then season with **salt and pepper**. Divide the **pasta** among bowls, scatter with the **remaining parmesan, almonds** and **parsley** and enjoy.



6. Kitchen 101

The residual heat of the pasta and chorizo should gently cook the eggs without scrambling or overcooking. If your pasta has cooled down too much, you can cook, while stirring, over a very low heat at Step 5, until the egg is just set. For a creamy version of this dish, whisk 60ml (¼ cup) cooking cream into the eggs, then follow the same steps.