

# 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

- 4 chorizo sausages <sup>6,17</sup>
- 1 onion
- 2 zucchini
- 2 x 250g cherry tomatoes
- mint
- 2 x 200g casarecce pasta <sup>1</sup>
- 140g baby spinach leaves

## What you'll require

- sea salt and pepper
- olive oil

## Utensils

- large saucepan
- large deep frypan with lid
- slotted spoon
- colander

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

## Allergens

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

## Nutrition per serving

Energy 735kcal, Fat 28.2g, Carbs 79.6g, Proteins 35.1g



**1. Cook chorizo**

**Read through the recipe.** 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 over medium heat and cook, stirring occasionally, for 6-8 mins until light golden. Remove from the pan with a slotted spoon, reserving the flavoured oil in the pan.



**2. Prepare vegetables**

Meanwhile, finely chop the **onion**. Halve the **zucchini** lengthwise and thinly slice. 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 8-10 mins or until al dente. Reserve **180ml (¾ cup) cooking water**, then drain the pasta.



**4. Cook vegetables**

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



**5. Add spinach**

Add the **spinach** to the zucchini and tomato mixture. Cover and cook, shaking the pan occasionally, for 2 mins or until the spinach is wilted.



**6. Get ready to serve**

Add the **pasta** and **reserved cooking water** to the vegetable mixture and stir until well combined. Return the **chorizo** to the pan and stir until heated through. Taste, then season with **salt and pepper**. Divide the **pasta** among bowls and scatter over the **mint** to serve.