



# MARLEY SPOON



## Spaghetti with Chorizo, Dill and Capsicum

 20-30min  2 Portions

Ward off the winter chill with this hearty bowl of spaghetti with smoky chorizo and tomato. Cooked with mild yellow capsicum for sweetness and topped with creamy feta and fresh dill for a burst of anise, this pasta dish is sure to hit the spot.

## What we send

- feta cheese <sup>7</sup>
- diced tomatoes
- dill and 1 garlic clove
- spaghetti <sup>1</sup>
- chorizo
- smoked paprika
- yellow capsicum
- red onion

## What you'll require

- olive oil
- sea salt and pepper

## Utensils

- large frypan
- large saucepan

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

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 770.0kcal, Fat 31.4g, Proteins 28.6g, Carbs 89.3g



### 1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Cut the **chorizo** into 2cm pieces. Finely chop the **garlic** and **onion**. Remove core and seeds of the **capsicum** and cut into 1cm pieces. Crumble the **feta** into a bowl.



### 4. Cook pasta

Meanwhile, cook the **spaghetti** in the pan of boiling salted water for 8 mins or until al dente. Reserve 2 tbs cooking water, then drain in a colander and set aside.



### 2. Cook chorizo

Heat the **oil** in a large frypan over medium-high heat. Cook the **chorizo**, stirring for 4-5 mins until browned. Remove with a slotted spoon and set aside, reserving the chorizo oil in the pan.



### 5. Cook sauce

Return the **chorizo** to the pan. Add the **tomatoes** and **reserved cooking water**, and reduce heat to medium. Cook, stirring occasionally, for 5 mins or until thickened. Meanwhile, pick the **dill** sprigs and finely chop.



### 3. Cook vegetables

Add the **garlic**, **onion**, **capsicum** and **smoked paprika** to the pan. Cook, stirring, for 4 mins or until the capsicum is softened.



### 6. Get ready to serve

Add the **spaghetti**, **half the feta** and the **dill** to the tomato mixture. Season with **salt and pepper**, and toss until combined and warmed through. Divide among bowls and scatter with the **remaining feta** and **dill** to serve.