

Chorizo & Tomato Penne

with Roasted Red Pepper

Chorizo is THE sausage of Spain, and is often paired with crusty bread, eggs or sweet tomatoes to balance the bold flavours of the sausage. We think red pepper and tomatoes does the trick perfectly, and a sprinkle of sharp Parmesan is the finishing touch!



Prep 30 min



level 1















Penne

Crushed Tomatoes Parmesan Cheese

Red Bell Pepper

Ingredients		2 People	4 People
Chorizo		1 pkg	2 pkg
Penne	1)	1 pkg	2 pkg
Red Bell Pepper, sliced		1 pkg	2 pkg
Crushed Tomatoes		1 box	2 boxes
Chili Powder		1 pkg	2 pkg
Garlic		2 cloves	4 cloves
Parmesan Cheese	2)	1 pkg	2 pkg
Sugar*		½ tsp	1 tsp
Olive or Canola Oil*			

Tools

*Not Included

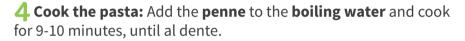
Allergens
1) Wheat/Blé
2) Milk/Lait

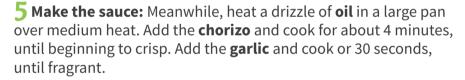
Large Pot, Strainer, Baking Sheet, Large Pan, Measuring Spoons

Nutrition per person Calories: 734 cal | Carbs: 25 g | Fat: 30 g | Protein: 41 g | Fiber: 10 g Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

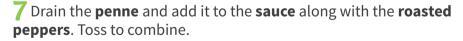


- 1 Preheat your oven to 450°F. Start prepping when your oven comes up to temperature!
- **2** Prep: Wash and dry all produce. Bring a large pot of salted water to a boil. Mince or grate the garlic. Dice the chorizo into ¼-inch pieces.
- **3 Roast the peppers:** Toss the **peppers** on a baking sheet with a drizzle of **oil** and season with **salt** and **pepper**. Roast for about 15 minutes, until soft and charred on the edges.











COOKING TIP: If you don't want to turn on the oven, pan-fry the **peppers** in a drizzle of **oil** over medium-high heat. Cook, stirring often, until they are tender and charred, about 15 minutes.





