

# Spanish Chorizo Linguine

with Olives

20-min



Chorizo Sausage, uncased



Linguine



Mixed Olives



Rosemary



Baby Heirloom Tomatoes



Garlic



Onion, chopped



Sweet Bell Pepper



Crushed Tomatoes



Parsley



Parmesan Cheese, shredded

## HELLO ROSEMARY

*This woody herb packs a fragrant and savoury punch!*

## Start here

- Before starting, preheat your broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat.

## Bust Out

Baking sheet, colander, measuring spoons, aluminum foil, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Linguine	170 g	340 g
Mixed Olives	30 g	60 g
Rosemary	1 sprig	2 sprig
Baby Heirloom Tomatoes	113 g	227 g
Garlic	6 g	12 g
Onion, chopped	113 g	227 g
Sweet Bell Pepper	160 g	340 g
Crushed Tomatoes	370 ml	740 ml
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast veggies

Strip **1 tbsp rosemary leaves** (dbl for 4 ppl) from stems, then finely chop. Core, then cut the **peppers** into ½-inch pieces. Toss **tomatoes** and **peppers** with **rosemary** and **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, until blistered, 12-15 min.



## Cook pasta

While **veggies** roast, break **linguine noodles** in half, then add to **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When **linguine** is done, drain and return the **linguine** to same pot, off heat.



## Prep

While **pasta** cooks, roughly chop the **parsley**. Peel, then mince or grate **garlic**. Roughly chop the **olives**.



## Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo** and **onions**. Cook, breaking up the **chorizo** into smaller pieces, until cooked through, 4-5 min.\*\*



## Finish sauce

Add the **crushed tomatoes**, **garlic**, **¼ tsp salt** and **¼ tsp sugar** (dbl both for 4 ppl) to the pan. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.



## Finish and serve

Add the **chorizo mixture**, **roasted veggies** and **parsley** to the pot with the **linguine**. Toss to combine. Divide the **linguine** between plates. Sprinkle the **olives** and **Parmesan** over top.

## Dinner Solved!