



Spanish Chorizo Linguine

with Olives

20-min

Optional Spice



Chorizo Sausage, uncased



Linguine



Mixed Olives



Baby Heirloom Tomatoes



Garlic Puree



Onion, chopped



Sweet Bell Pepper



Crushed Tomatoes



Parsley



Parmesan Cheese, shredded



Smoked Paprika-Garlic Blend



Soy Sauce



Chili Flakes

HELLO PARSLEY

Fresh and green, this herb brings brightness to any dish!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce
- 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.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Linguine	170 g	340 g
Mixed Olives	60 g	120 g
Baby Heirloom Tomatoes	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
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
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Sugar*		
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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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Broil veggies

Core, then cut the **pepper** into ½-inch pieces. Toss **tomatoes** and **peppers** with **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Broil in the **middle** of the oven, until **tomatoes** blister, 6-8 min.



Cook linguine

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



Prep

While **linguine** cooks, roughly chop **parsley**. Drain, then roughly chop **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**, **onions** and **Smoked Paprika-Garlic Blend**. Cook, breaking up the **chorizo** into smaller pieces, until no pink remains, 4-5 min.**



Finish sauce

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



Finish and serve

Add **chorizo sauce**, **roasted veggies**, **half the Parmesan** and **half the olives** to the pot with **linguine**. Toss to combine. Divide **linguine** between plates. Sprinkle **parsley**, **remaining Parmesan** and **remaining olives** over top. Finish with **chili flakes**, if desired. (NOTE: Reference heat guide.)

Dinner Solved!