











Spanish-Inspired Chorizo Linguine

with Olives

20-min

Optional Spice



-  Chorizo Sausage, uncased
-  Linguine
-  Mixed Olives
-  Baby Tomatoes
-  Garlic Puree
-  Onion, chopped
-  Sweet Bell Pepper
-  Crushed Tomatoes
-  Parsley
-  Parmesan Cheese, shredded
-  Smoked Paprika-Garlic Blend
-  Chili Flakes

HELLO PARSLEY

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

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.

Heat Guide for Step 6:

- 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 Tomatoes	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	370 ml	796 ml
Parsley	7 g	7 g
Parmesan Cheese, shredded	¼ cup	½ cup
Smoked Paprika-Garlic Blend	½ tbsp	1 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 **pepper** into ½-inch pieces. Add **tomatoes, peppers** and **1 tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Broil in the **middle** of the oven until **tomatoes** blister, 6-8 min.



Cook linguine

Meanwhile, break **linguine noodles** in half, then add to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return **linguine** to the same pot, off heat.



Cook chorizo

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo, onions** and **half the Smoked Paprika-Garlic Blend** (use all for 4 ppl). Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. **



Prep

Meanwhile, roughly chop **parsley**. Drain, then roughly chop **olives**.



Make sauce

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



Finish and serve

Add **chorizo sauce, broiled 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!