



Spanish-Inspired Chorizo Linguine

with Olives

Fresh Pasta

Optional Spice

Quick

25 Minutes



Chorizo Sausage, uncased



Fresh 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
Fresh Linguine	227 g	454 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	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	1 tsp
Sugar*	½ tsp	1 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.

Contact

Call or email us | (855) 272-7002

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



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 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 **Smoked Paprika-Garlic Blend**. 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 **½ tsp sugar** (dbl for 4 ppl) to the pan with **chorizo**. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.



Cook linguine

- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Drain and return **linguine** to the same pot, off heat.



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!