



# Spanish-Inspired Chorizo Linguine

## with Olives

Family Friendly

Fresh Pasta

Optional Spice

20-30 Minutes



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  
1 | 2



Crushed Tomatoes  
with Garlic and  
Onion  
1 | 2



Parsley  
7 g | 14 g



Parmesan Cheese,  
shredded  
½ cup | 1 cup



Smoked Paprika-  
Garlic Blend  
1 tbsp | 2 tbsp



Chili Flakes  
1 tsp | 1 tsp

**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.

1



### Broil veggies

- 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.

- Core, then cut **pepper** into ½-inch pieces.
- Add **tomatoes, peppers** and **1 tbsp** (2 tbsp) **oil** 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, 7-8 min.

2



### Cook chorizo

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo, onions** and **Smoked Paprika-Garlic Blend**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **salt** and **pepper**.

3



### Prep

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

4



### Make sauce

- Add **crushed tomatoes, garlic puree** and ½ **tsp** (1 **tsp**) **sugar** to the pan with **chorizo**.
- Cook, stirring often, until **sauce** thickens slightly, 3-4 min. (**TIP:** If sauce is too thick, add water, 1 **tbsp** at a time, until desired consistency is reached.)

5



### 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.
- Add **1 tbsp** (2 **tbsp**) **butter**, then toss to coat.

6



### Finish and serve

- Add **chorizo sauce, broiled veggies, half the Parmesan** and **half the olives** to the pot with **linguine**. Season with **salt** and **pepper**, then toss to combine.
- Divide **linguine** between plates.
- Sprinkle **parsley, remaining Parmesan** and **remaining olives** over top.
- Sprinkle with **chili flakes**, if desired.

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



Issue with your meal? Scan the QR code to share your feedback.