



Spanish-Inspired Chorizo Linguine

with Olives

Family Friendly

Fresh Pasta

25 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 | 226 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.

Pantry items | Sugar, oil, salt, pepper, unsalted butter

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

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.



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