



Spanish-Inspired Chorizo Linguine

with Olives

Fresh Pasta

Optional Spice

Quick

25 Minutes



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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 (½ tsp)
- Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp (2 tsp)

Measurements within steps

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

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	1	2
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
Unsalted Butter*	1 tbsp	2 tbsp
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.



Broil veggies

- 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.



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.**



Prep

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



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.



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.



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.
- Sprinkle with **chili flakes**, if desired. (**NOTE:** Reference heat guide.)

Dinner Solved!