



Chorizo and Mushroom Pasta

with creamy pesto sauce

Family Quick Cook 20-25 mins

6



Chorizo



Creme Fraiche



Mushrooms



Dried Linguine



Green Pesto



Garlic



Grated Italian Style Hard Cheese

Pantry Items: Oil, Salt, Pepper, Water

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater

Ingredients

	2P	4P
Chorizo	100 g	200 g
Crema Fraiche	125 g	250 g
Mushrooms	250 g	500 g
Dried Linguine	180 g	360 g
Green Pesto	1 sachet	2 sachets
Garlic	1 unit	2 units
Grated Italian Style Hard Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	380 g	100 g
Energy (kJ/kcal)	3661 kJ/ 875 kcal	963.4 kJ/ 230.3 kcal
Fat (g)	48 g	12.6 g
Sat. Fat (g)	20.5 g	5.4 g
Carbohydrate (g)	75.6 g	19.9 g
Sugars (g)	8.8 g	2.3 g
Protein (g)	36.8 g	9.7 g
Salt (g)	2.4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



You can recycle me!



Cook the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When the **water** is boiling, add the **linguine** then bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to prevent sticking.

TIP: *If you're in a hurry you can boil the water in your kettle.*



Finish and Serve

- Divide your creamy **pesto** and **chorizo pasta** between bowls.
- Garnish with the **cheese**.

Enjoy!



Prep the Veg

- Clean and roughly chop the **mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).



Time to Fry

- Place a large pan over medium-high heat (no oil).
- Once hot, fry the **chorizo** until it starts to brown, 3-4 mins.
- Add a drizzle of **oil** (if necessary) to the pan with the **mushrooms** and **garlic**. Season with **salt** and **pepper**. Fry until browned, 6-8 mins.
- Add the **pasta**, **pesto** and **creme fraiche**.
- Stir well and cook for 1-2 mins. Season to taste with **salt** and **pepper**.