



Chorizo & Cherry Tomato Orecchiette

with Basil Pesto & Parmesan Cheese

Grab your Meal Kit with this symbol



Orecchiette



Cherry Tomatoes



Baby Spinach Leaves



Mild Chorizo



Basil Pesto



Grated Parmesan Cheese

Prep in: **15 mins**
Ready in: **15 mins**

Orecchiette literally means “little ears.” A very fitting noodle for this dish, as this bowl of pasta is like music to ours! Said pasta is cooked to ‘al dente’ perfection, then tossed with a chorizo-studded sauce. Topped off with a sprinkle of Parmesan, it doesn’t get much better than this.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
orecchiette	1 packet
mild chorizo	1 packet
cherry tomatoes	1 punnet
baby spinach leaves	1 small bag
basil pesto	1 packet (100g)
grated Parmesan cheese	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4171kJ (997Cal)	1264kJ (302Cal)
Protein (g)	38.8g	11.8g
Fat, total (g)	61.3g	18.6g
- saturated (g)	16.7g	5.1g
Carbohydrate (g)	70.5g	21.4g
- sugars (g)	4.7g	1.4g
Sodium (mg)	1262mg	382mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



2023 | CW07



Cook the pasta

- Boil the kettle. Half-fill a large saucepan with boiling water and a generous pinch of **salt**.
- Cook **orecchiette** in boiling water, over high heat, until 'al dente', **8 minutes**.
- Drain **orecchiette**, then return to saucepan with a drizzle of **olive oil**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Prep the tomatoes

- While chorizo is cooking, halve **cherry tomatoes**.



Cook the chorizo

- Meanwhile, roughly chop **mild chorizo**.
- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **chorizo**, tossing, until golden, **4-5 minutes**.



Serve up

- When you're ready to pack lunch, stir chorizo, cherry tomatoes and **baby spinach leaves** through the cooked pasta. Season to taste.
- Divide pasta between two microwave-safe containers. Top with **basil pesto** and **grated Parmesan cheese**. Refrigerate.
- When you are ready for lunch, stir to combine. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate