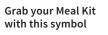


Chorizo & Cherry Tomato Orecchiette with Basil Pesto & Parmesan Cheese







Orecchiette

Cherry Tomatoes





Baby Spinach

Leaves



Mild Chorizo

Basil Pesto

Grated Parmesan Cheese



Pantry items Olive Oil

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.

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

 $\mathsf{Large}\ \mathsf{saucepan} \cdot \mathsf{Large}\ \mathsf{frying}\ \mathsf{pan}$

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.



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.



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**.



Prep the tomatoes

• While chorizo is cooking, halve cherry tomatoes.



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!

We're here to help! Scan here if you have any questions or concerns 2023 | CW07



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