



Speedy Creamy Chorizo and Pea Pasta with Spinach and Cheese

Family 20 Minutes • 1 of your 5 a day

11



Rigatoni Pasta



Garlic Clove



Diced Chorizo



Peas



Baby Spinach



Creme Fraiche



Grated Hard
Italian Style Cheese

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, saucepan, colander, garlic press and frying pan.

Ingredients

Ingredients	2P	3P	4P
Rigatoni Pasta 13)	180g	270g	360g
Garlic Clove**	2	3	4
Diced Chorizo**	90g	150g	180g
Peas**	120g	180g	240g
Baby Spinach**	40g	60g	80g
Creme Fraiche** 7)	150g	225g	300g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g

Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3672 /878	1166 /279
Fat (g)	47.1	15.0
Sat. Fat (g)	24.9	7.9
Carbohydrate (g)	77.6	24.6
Sugars (g)	9.0	2.9
Protein (g)	35.6	11.3
Salt (g)	3.13	0.99

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Cook the Pasta

a) Boil a full kettle, then pour the **boiled water** into a large saucepan on high heat.

b) Add the **rigatoni** and $\frac{1}{2}$ **tsp salt** to the **water** and bring back to the boil. Cook until tender, 12 mins.

c) Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Veg Things Up

a) Stir in the **garlic** and cook for 30 secs.

b) Add the **spinach** a handful at a time until wilted and piping hot, 1-2 mins.



Garlic Time

a) While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).



Bring on the Creamy Sauce

a) Once the **spinach** has wilted, add the **peas**, **creme fraiche** and **water for the sauce** (see pantry for amount) to the pan.

b) Bring to the boil, stirring, then remove from the heat.

c) Mix in **half** the **hard Italian style cheese**. Season to taste with **salt** and **pepper**.



Get Frying

a) Put a large frying pan on high heat (no oil).

b) Once hot, add the **chorizo** and **peas** to the pan. Fry, stirring occasionally, until starting to brown, 4-5 mins.

c) Once browned, lower the heat to medium.



Combine and Serve

a) Add the **cooked pasta** to the **sauce** and gently mix until well coated, reheating quickly if necessary.

b) Serve your **chorizo and pea pasta** in large bowls with the remaining **cheese** sprinkled on top to finish.

Enjoy!