



# Cajun-inspired Bell Pepper Linguine

with golden cheese and creamy tomato sauce

Family Veggie 20-25 mins

9



Dried Linguine



Grilling Cheese



Cajun Spice Mix



Onion



Passata



Creme Fraiche



Garlic



Chilli



Bell Pepper



Parsley

Pantry Items: Water, Oil, Salt, Pepper, Sugar

## 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
Dried Linguine	180 g	360 g
Grilling Cheese	200 g	400 g
Cajun Spice Mix	2 sachets	4 sachets
Onion	1 unit	2 units
Passata	1 pack	2 packs
Creme Fraiche	65 g	125 g
Garlic	2 units	4 units
Chilli	1 unit	2 units
Bell Pepper	1 unit	2 units
Parsley	5 g	10 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	489.5 g	100 g
Energy (kJ/kcal)	3524 kJ/ 842 kcal	720 kJ/ 172 kcal
Fat (g)	35.3 g	7.3 g
Sat. Fat (g)	22 g	4.5 g
Carbohydrate (g)	90.2 g	18.4 g
Sugars (g)	19 g	3.6 g
Protein (g)	41.3 g	18.4 g
Salt (g)	4.1 g	1 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 Linguine

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

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



### Simmer the Sauce

- Return the (now empty) pan to medium-high heat with a drizzle of **oil**.
- Add the **pepper** and **onion** and season with **salt** and **pepper**. Cook until softened, stirring occasionally, 4-5 mins.
- Add the **garlic** and **Cajun spice** and fry until fragrant, 1 min more.
- Pour in the **passata**, 100ml **water** and ¼ tsp **sugar** (double both for 4p).
- Simmer together for 3-5 mins.



### Prep the Veg

- Meanwhile, drain the **grilling cheese** then cut into 2cm cubes. Place in a bowl of cold **water**.
- Peel and grate the **garlic** (or use a garlic press).
- Halve, peel and chop the **onion** into small pieces.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Halve the **chilli** and discard the core and seeds. Finely chop.



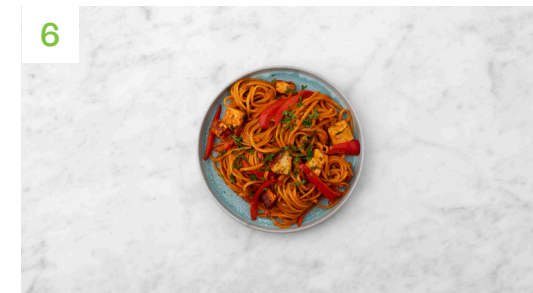
### Finishing Touches

- Stir **half** the **creme fraiche** into the sauce.
- Add the **cheese** and **pasta** and cook, stirring, until everything is warmed through, 1-2 mins.
- Season to taste with **salt**, **pepper** and **sugar**.
- Roughly chop the **parsley** (stalks and all).



### Fry the Grilling Cheese

- Place a pan over medium-high heat with a drizzle of **oil**.
- Remove the **cheese** cubes from the **water** and pat dry with kitchen paper.
- Once the pan is hot, fry the **grilling cheese** until golden all over, turning often, 4-5 mins.
- Once cooked, remove from the pan and cover to keep warm.



### Garnish and Serve

- Divide hearty helpings of Cajun **linguine** between bowls.
- Top with a dollop of **creme fraiche** and a sprinkling of chopped **parsley**.
- Finish off with as much chopped **chilli** as you like (use less if you don't like spice).

Enjoy!