



# Chorizo and Cherry Tomato Linguine

with paprika and Italian cheese

Family 20 – 25 mins

4



Chorizo



Dried Linguine



Cherry Tomatoes



Onion



Garlic



Passata



Grated Italian Style Hard Cheese



Creme Fraiche



Chicken Stock



Paprika

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



Rate your recipe!



## 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
Dried Linguine	180 g	360 g
Cherry Tomatoes	125 g	250 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Passata	1 pack	2 packs
Grated Italian Style Hard Cheese	1 unit	2 units
Crema Fraiche	110 g	220 g
Chicken Stock	1 sachet	2 sachets
Paprika	2 sachets	4 sachets

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>434.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3320 kJ/ 793 kcal	7641 kJ/ 183 kcal
Fat (g)	32.1 g	7.4 g
Sat. Fat (g)	15.6 g	3.6 g
Carbohydrate (g)	91.7 g	21.1 g
Sugars (g)	16.7 g	3.9 g
Protein (g)	30 g	6.9 g
Salt (g)	3.4 g	0.8 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

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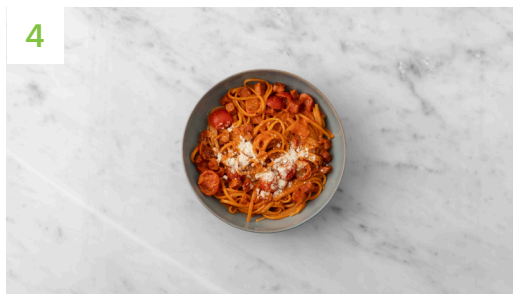
You can recycle me!



## Make the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When 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 (off the heat).
- Drizzle with **oil** and stir through to prevent sticking.

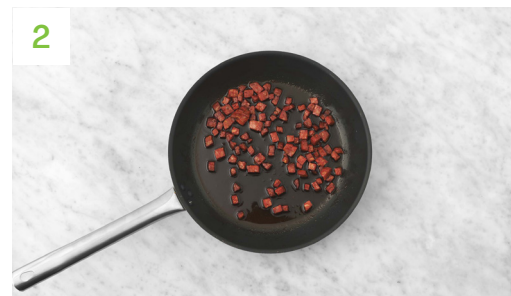
**TIP:** *If you're in a hurry you can boil the water in your kettle.*



## Finish and Serve

- Loosen the sauce with a splash of **water** if necessary.
- Toss the **linguine** through the sauce to coat and warm through.
- Divide your **pasta** between deep plates or bowls.
- Finish with a sprinkling of **cheese**.

## Enjoy!



## Get Prepped

- While the **linguine** cooks, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **cherry tomatoes**.
- Place a large pan over medium-high heat (no oil).
- Once hot, fry the **chorizo** until it starts to brown, 3-4 mins.



## Simmer the Sauce

- Add the **onion** to the pan and season with **salt** and **pepper**. Fry until softened, stirring occasionally, 3-4 mins.
- Add **garlic, tomatoes**, ½ tsp **sugar** (double for 4p) and another pinch of **salt**. Fry until **tomatoes** are softened, 6-7 mins.
- Add the **passata, crema fraiche, stock** and **paprika**.
- Simmer until thickened, 4-5 mins. Season to taste with **salt, pepper** and **sugar**.