



Chilli and Chorizo Linguine

with mushrooms and wilted baby spinach

Family Quick Cook 20-25 mins • Optional spice • Eat me first

6



Cream



Chorizo



Chicken Stock



Baby Spinach



Onion



Grated Italian Style Hard Cheese



Chilli



Garlic



Dried Linguine



Mushrooms

Pantry Items: Oil, Salt, Pepper, Water

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
Cream	250 g	500 g
Chorizo	100 g	200 g
Chicken Stock	1 sachet	2 sachets
Baby Spinach	60 g	120 g
Onion	1 unit	2 units
Grated Italian Style Hard Cheese	25 g	50 g
Chilli	1 unit	2 units
Garlic	1 unit	2 units
Dried Linguine	180 g	360 g
Mushrooms	125 g	250 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	437 g	100 g
Energy (kJ/kcal)	4832.5 kJ/ 1155 kcal	1105.8 kJ/ 264.3 kcal
Fat (g)	65.8 g	15.1 g
Sat. Fat (g)	37.6 g	8.6 g
Carbohydrate (g)	80.9 g	18.5 g
Sugars (g)	11.8 g	2.7 g
Protein (g)	33.1 g	7.6 g
Salt (g)	2.7 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

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!



Make the Pasta

- 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 pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.

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

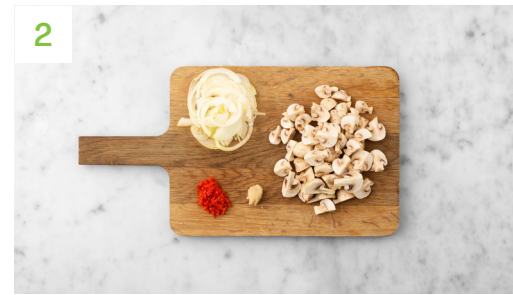


Finish and Serve

- Divide the creamy **linguine** between deep plates.
- Top with the chopped **chilli** (use less if you don't like spice) and the remaining **cheese**.

TIP: *If you're cooking for kids you may want to leave out the chilli in this dish!*

Enjoy!



Cook the Veg

- Quarter the **mushrooms**. Chop any larger pieces so all are evenly sized.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **chilli** and discard the core and seeds. Finely chop.
- Halve, peel and thinly slice the **onion**.
- Place a pan over medium-high heat with a drizzle of **oil**. Once hot, add the **chorizo**, **mushrooms**, **garlic** and **onion** and fry until golden, stirring occasionally, 4-5 mins.



Simmer the Sauce

- Add the **chicken stock powder** to the pan along with the **cream**.
- Simmer until the sauce has thickened, 10-14 mins.
- Carefully mix in the cooked **linguine**, **baby spinach** and **half** the **cheese**.
- Cook until the **cheese** has melted and the **spinach** is wilted.
- Add a splash of **water** to loosen the sauce if required. Season to taste with **salt** and **pepper**.