

# Creamy Chorizo and Tomato Pasta

*Amalija's Recipe*

 Serves 3 - 4

Ingredients:

- 250 - 300g fresh fettuccine
- 2 chorizos, quartered and sliced
- 200 g Roma tomatoes, diced
- 200ml pouring cream
- ½ brown onion, finely diced
- 1 garlic clove, finely diced
- ½ red capsicum, deseeded and finely chopped
- ½ zucchini, finely chopped
- 3 large mushrooms, sliced
- Olive oil (for cooking)
- Salt and Pepper, to taste
- Parmesan cheese, to serve



Method:

- 1) Boil a pot of water for pasta.
- 2) Heat oil in a pan, add onion and garlic. Sauté until translucent.
- 3) Add chorizo, capsicum, zucchini, and mushroom. Stir well. Add salt and pepper. Cook for 3-4 minutes until vegetables start to soften.
- 4) Reduce heat and add tomatoes and cream. Stir well. Leave to simmer for 7-10 minutes.
- 5) Once water has boiled, add pasta and stir often.
- 6) Once pasta is cooked, drain and set aside. Spray with oil to stop sticking.
- 7) Turn off heat on sauce and serve over pasta
- 8) Sprinkle with parmesan.