

CHORIZO & BROAD BEANS WITH PASTA

Chorizo and broad beans are a wonderful combination. The spiciness of the chorizo blends really well with the bitter-sweetness of the broad beans.

INGREDIENTS

500g pasta

2 tablespoons olive oil

250 g chorizo, sliced

2 cups broad beans, fresh or frozen

METHOD

Cook the broadbeans – if frozen, either defrost in a microwave or in a pot of boiling water and ensure heated through. If fresh, cook in boiling salted water. If they still have their outer skins you can remove them or not as you please once cooked.

Cook the pasta in boiling salted water, then drain.

Heat the olive oil in a large pan over medium heat. Add chorizo and cook, stirring, for about 5 minutes or until golden/toasted looking.

Add cooked pasta and broad beans to chorizo pan and toss all together.

Then serve!



EXTRA'S & TIPS

A cup of chopped flat parsley adds another level of complexity and the green freshness goes beautifully with this dish;

Parmesan? Why not!



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