



# Chorizo Rigatoni

with Cherry Tomatoes and Mozzarella



## HELLO CHERRY TOMATOES

*Tomatoes are related to deadly nightshade. For a long time they weren't eaten as people thought they were poisonous!*



Cherry Tomatoes



Yellow Pepper



Red Pepper



Onion



Garlic Clove



Basil



Rigatoni



Diced Chorizo



Black Olives



Mozzarella Cheese

30 mins

4 of your 5 a day

The key to this dish is gently roasting the cherry tomatoes and peppers to bring out their natural sweetness and then balancing this against salty olives and mild, creamy mozzarella cheese. We've made it super quick and easy, to leave more time for putting your feet up!

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Preheat your oven to **200°C** and put a **Large Saucepan** of water with a good pinch of salt on to boil for the pasta. Make sure you've also got a **Baking Tray**, **Fine Grater** (or **Garlic Press**), **Frying Pan** and **Colander**. Now, let's get cooking!



### 1 ROAST SOME VEGGIES

Cut the **cherry tomatoes** in half. Halve, then remove the cores from the **peppers** and slice into strips. Lay the **tomatoes** and **peppers** on a baking tray, drizzle with **olive oil** and season with a pinch of **salt**. Roast on the top shelf of your oven until starting to brown at the edges, 15-20 mins.



### 2 PREP THE OTHERS

Halve, peel and chop the **onion** into roughly ½cm pieces. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **basil** (stalks and all).



### 3 COOK THE PASTA

Add the **rigatoni** to your pan of boiling water. Cook until 'al dente', 11 mins.

★**TIP:** 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle.



### 4 GET FRYING!

Put a splash of **olive oil** in a frying pan on medium heat. Once hot, add the **onion** and **chorizo**. Cook until the **onion** is soft, 5 mins. Add the **garlic** and a few good grinds of **black pepper**. Cook for 1 minute more.



### 5 MAKE THE SAUCE

Cut the **olives** in half lengthways and add to the pan along with a splash of the **pasta water**. ★**TIP:** Using pasta water is a classic Italian trick. It adds a little starch which helps the sauce cling to the pasta.



### 6 COMBINE AND SERVE

Once the **pasta** is cooked, drain in a colander and combine with the contents of the frying pan. Add the **roasted tomatoes** and **peppers**. Tear in half the **mozzarella cheese** and add most, but not all, of the chopped **basil**. Serve in bowls with the remaining **mozzarella** torn over the top. Sprinkle with the rest of the **basil** and drizzle over a little **olive oil**. **Buon appetito!**

## 2 PEOPLE INGREDIENTS

Cherry Tomatoes, halved	1 punnet
Yellow Pepper, sliced	1
Red Pepper, sliced	1
Onion, chopped	½
Garlic Clove, grated	1
Basil, chopped	½ bunch
Rigatoni 1)	200g
Diced Chorizo	1 pack
Black Olives, halved	30g
Mozzarella Cheese, torn 7)	1 ball

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	744	137
(kJ)	3120	577
Fat (g)	29	5
Sat. Fat (g)	14	3
Carbohydrate (g)	82	15
Sugars (g)	18	3
Protein (g)	37	7
Salt (g)	1.83	0.34

### ALLERGENS

1)Gluten 7)Milk

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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