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## Strolling Rigatoni With Cherry Tomatoes And Mozzarella

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



Cherry Tomatoes  
(1 punnet)



Yellow Pepper (1)



Red Pepper (1)



Onion (1/2)



Garlic Clove (1)



Basil (1/2 bunch)



Rigatoni (200g)



Chorizo (1 pack)



Black Olives (2 tbsp)




Mozzarella Cheese  
(1 ball)

## 2 PEOPLE INGREDIENTS

- Cherry Tomatoes, halved
- Yellow Pepper, sliced
- Red Pepper, sliced
- Onion, chopped
- Garlic Clove, chopped

- 1 punnet**
- 1**
- 1**
- ½**
- 1**

- Basil, chopped **½ bunch**
- Rigatoni **200g**
- Chorizo **1 pack**
- Black Olives, halved **2 tbsps**
- Mozzarella Cheese **1 ball**

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Cherry tomatoes contain lycopene, an antioxidant that has been shown to lower the risk of both cardiovascular disease and cancer. Wow.

**Allergens:** Gluten, Milk.

### Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
<b>Per serving</b>	649 kcal / 2734 kJ	22 g	9 g	83 g	7 g	28 g	2 g
<b>Per 100g</b>	136 kcal / 572 kJ	5 g	2 g	17 g	1 g	6 g	0 g



**1** Pre-heat your oven to 200 degrees and cut the **cherry tomatoes** in half. Remove the core from the **peppers** and then slice into strips. Lay out on a baking tray then drizzle with **olive oil** and season with a pinch of **salt**. Roast in your oven for 15-20 mins until starting to brown at the edges.



**2** Boil a pot of water with a pinch of **salt**. Peel and finely chop the **onion** and **garlic**. Roughly chop the **basil**.



**3** Cook the **rigatoni** in the boiling water for 11 mins or until 'al dente'. **Tip:** 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle - taste it as you go to get it just right.



**4** Add a splash of **olive oil** to a frying pan over medium heat. Once warm, add the **chorizo** and **onion** and cook gently for 5 mins until soft. Add your **garlic** and a few good grinds of **black pepper** and cook for another minute.

**5** Cut the **olives** in half lengthways and add to the pan along with a splash of the **pasta water**. **Tip:** Adding pasta water is a classic Italian trick and adds some salt and starchiness to give you a bit of a sauce.



**6** When your pasta is cooked, it's time to combine everything. Add your **roasted tomatoes** and **pepper** to the frying pan and tear in half the **mozzarella** and most, but not all, of your chopped **basil**. Add your drained **pasta** and toss everything together.

**7** Serve with your remaining **mozzarella** torn over the top, the rest of your **basil** and a drizzle of **olive oil**.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!