

# DINNERLY



## Speedy Chorizo Stroganoff Pasta with Peas



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!



## WHAT WE SEND

- 1 red onion
- 2 garlic cloves
- 2 chorizo sausages <sup>3</sup>
- 2 beef-style stock cubes
- 200g penne pasta <sup>1,4</sup>
- 50g tomato paste
- 150g peas
- 250ml cream <sup>2</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 80ml (⅓ cup) boiling water
- 2 tsp olive oil
- 1 tsp dijon mustard <sup>3</sup>

## TOOLS

- medium saucepan
- medium deep frypan

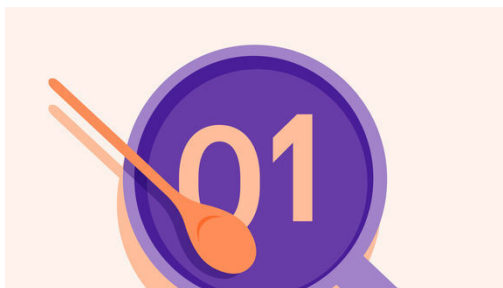
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (2), Sulphites (3), Wheat (4).  
May contain traces of other allergens.

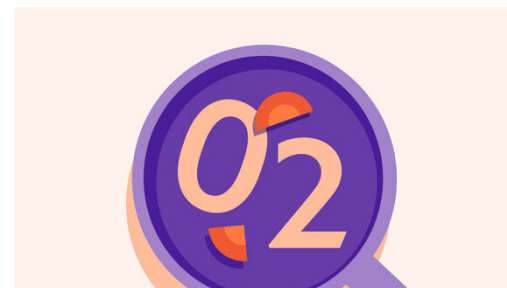
## NUTRITION PER SERVING

Energy 890kcal, Fat 42.1g, Carbs 85.0g,  
Protein 38.0g



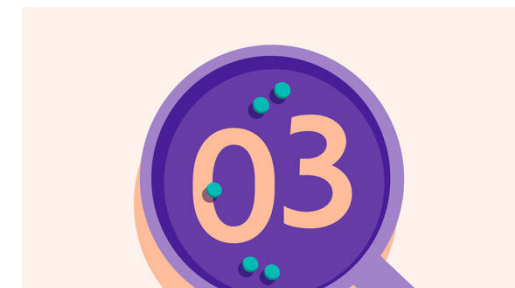
### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Cut the **onion** into thin wedges. Crush or finely chop **2 garlic cloves**. Cut the **chorizo** into 1cm-thick slices. Crumble **1 stock cube\*** into a heatproof jug, add **80ml (⅓ cup) boiling water** and stir to dissolve.



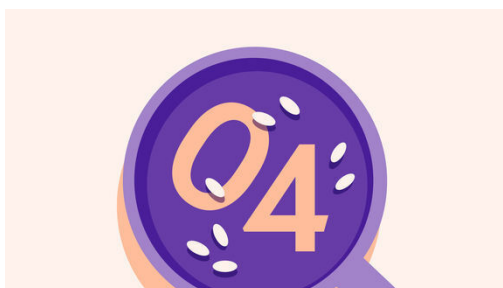
### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Drain.



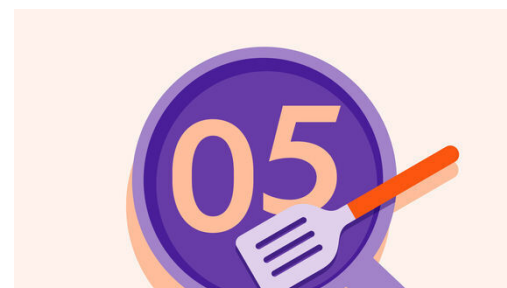
### 3. Start sauce

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add the **chorizo** and cook, stirring, for 3-4 mins until browned. Add the **garlic**, **half the tomato paste\*** and **1 tsp dijon mustard** and cook, stirring, for 1 min or until fragrant.



### 4. Finish sauce

Add the **peas**, **stock** and **half the cream\*** to the chorizo mixture and bring to the boil over medium-high heat. Cook, stirring regularly, for 5 mins or until the peas are tender and the sauce is slightly reduced. Remove the pan from the heat. Taste, then season with **salt and pepper**.



### 5. Serve up

Divide the **pasta** and **chorizo stroganoff** among bowls and enjoy!



### 6. Make it cheesy

Cheese and pasta are a match made in heaven. If you have any on hand, grate some cheddar or parmesan over the pasta before serving.