



Chorizo, Asparagus & Spinach Linguine with Parmesan

This is a super-fast dish only taking about 15 minutes to cook!

This chorizo has already been cured so doesn't need to be cooked, except to let the flavours out. Remember to give the pasta a good mix in with the chorizo to really coat it in the flavours from the oils.

Ingredients

- Chorizo
- Spinach
- Asparagus
- Parmesan
- Linguine

Your Pantry

- Olive Oil
- Salt & Pepper

Nutritional Info

Calories: 551 kcal
Carbohydrates: 61g
Protein: 27 g
Fat: 22 g

Allergens

Gluten (Chorizo)
Wheat (Pasta)
Milk (Cheese, Chorizo)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Boil the pasta

Cook the linguine in a pot of boiling salted water for 8-10 minutes.

2) Prepare the asparagus

While the pasta is cooking, snap the woody ends off the asparagus (about 2cm from the bottom) and discard them. Cut the rest of the asparagus into 1cm pieces.

3) Fry the chorizo

Fry the chorizo over a medium heat for 2-3 minutes to bring out the oils. Add the asparagus and cook for 2 minutes.

4) Add the pasta

By now the pasta should be ready. Strain it, conserving a couple of tablespoons of pasta water. Drizzle olive oil on it and add the pasta and pasta water to the pan with the chorizo and asparagus.

5) Add the spinach

Add the spinach to the pasta. Toss everything together.

6) Plate the dish

Serve the chorizo, spinach and asparagus pasta with the parmesan on top.



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