



One-Pot Chorizo & Roast Pepper Conchiglie

A deliciously simple dish that combines the smoky, spicy flavor of chorizo with the sweet richness of roasted red peppers. The conchiglie (shell pasta) captures the savory sauce, infused with garlic, onions, and a hint of tomato, creating a hearty and satisfying meal. All cooked in a single pot, this dish is both convenient and bursting with Mediterranean-inspired flavors, perfect for a quick weeknight dinner or a cozy family meal.

Nutritional Info

Calories: 585 kcal
Carbohydrates: 82 g
Protein: 23 g
Fat: 14 g

Ingredients

- Chorizo Cubes
- Parsley
- Bell Pepper
- Shallot
- Garlic Clove
- Grated Parmesan
- Low Fat Cream Cheese
- Conchiglie Pasta
- Chopped Tomatoes
- Chicken Stock Cube

Your Pantry

- Olive Oil
- Salt & Pepper

Allergens

[Wheat \(Pasta\)](#)
[Milk \(Parmesan, Cream Cheese\)](#)
[Celery \(Stock Cube\)](#)
[Stock Cube may also contain traces of Egg, Soya & Mustard](#)

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) **Preheat the oven to 200°C**

2) **Prepare the vegetables and make the stock**

Prepare the stock up to 250 ml per person. Cut the shallot in half, peel and discard the outer leaves. Finely slice the shallot and peel and crush or finely slice the garlic. Finely chop the parsley. Cut the bell pepper in half length-ways and remove the core. Lay on a piece of tin foil and drizzle with a little oil. Place in the oven for 20-25 minutes or until soft and roasted.

3) **Fry the chorizo cubes**

Add the chorizo cubes to a cold frying pan - big enough to fit the entire dish - and place on a medium heat. As the pan heats, the fat should escape. Pan fry, stirring now and then until the chorizo cubes are crisp and the oil has been released into the pan. Remove the chorizo to a plate with paper towel. Carefully remove most of the oil, but leave just enough to fry the shallot in.

4) **Sautee the vegetables**

Return the pan with the chorizo oil to the heat and add the shallot. Fry for about 4 minutes or until nice and soft and then add the garlic, frying for another 2-3 minutes.

5) **Cook the pasta**

Add the pasta to the pan with the stock and chopped tomatoes. Bring to the boil then turn down to a simmer. Give a good stir to prevent the pasta sticking and cook for 10-12 minutes or until the pasta is cooked to your liking and the liquid has turned into a thickened sauce.

5) **Add the roasted peppers**

Remove the peppers from the oven and chop into cubes.

5) **Finish the dish**

Stir in the roasted peppers, cream cheese, parmesan, and chopped parsley. Taste and season to your liking. Just before serving, stir in your crispy chorizo cubes. Plate and enjoy!



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