



Spaghetti with Spanish Flavours

4 Servings

Ingredients:

200g sliced Chorizo, 300g fresh spaghetti, a handful of flatleaf parsley , 2 red roasted peppers , 2 tbsp olive oil, 50g finely grated fresh parmesan , plus extra to serve.

Method:

Put a pan of water on over a high heat to boil. Meanwhile, chop the Chorizo into slices, and the parsley and peppers. When the water is boiling briskly, add the spaghetti with a good measure of salt, stir and return to the boil. Cook until pasta is “al dente”. In a large frying pan, heat the oil, add the Chorizo and peppers and plenty of black pepper. Cook for a few minutes, until heated through and the juices are stained red from the paprika in the Chorizo. Drain the spaghetti into the frying pan. Add the parsley and parmesan, toss well and splash in the pasta.

