

Creamy Chorizo & Tomato Pasta

Ingredients

- 400g fresh linguine (shells or other short pasta for portable version)
- 1 tbsp olive oil
- 150g chorizo, sliced
- 2 cloves garlic, crushed
- 400g can crushed tomatoes (or pasta sauce)
- ½ bag baby spinach (70g)
- 100ml cooking cream cheese
- Capsicum and/or mushrooms as per tastes
- Parmesan or tasty cheese to serve

Method

1. Cook pasta until al dente.
2. While pasta is cooking, heat olive oil in a large frying pan to medium heat.
3. Add chorizo and fry a few minutes on each side until brown.
4. Stir in garlic and fry for one minute, pour in tomatoes and stir again.
5. Once tomatoes are bubbling, add the spinach and incorporate into sauce.
6. When spinach has wilted, add the cream cheese and stir through sauce.
7. Add drained pasta to the pan and make sure it is all covered in sauce.
8. Serve immediately with parmesan/tasty cheese on top and season to taste.

stovetop boiled sides pasta italian dairy lunch