



JERNEJ KITCHEN

PEA PASTA WITH CHORIZO (SPICY SAUSAGE)

Pea Pasta with Chorizo is made in just 20 minutes. Quick and Easy spring pasta dish, that's incredibly rich in flavor, creamy and healthy(ish).

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	20	MINUTES

PEA PASTA WITH CHORIZO

120 g chorizo (4.3 oz) (or other spicy sausage)

2 tbsp olive oil

2 cloves of garlic

1/2 onion

1 tbsp freshly chopped parsley

200 g frozen peas (7 ounces)

3 tbsp white wine

1 pinch of smoked paprika (optional)

1 tbsp freshly grated parmesan cheese

1/2 bio lemon

180 g your favorite pasta (6.5 ounces) (for example: penne)

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
pan with a lid
pot for pasta

Sponsored PASTA AND SAUCE

CHORIZO AND GARLIC

Finely chop the chorizo. Place a skillet over medium-high heat. Add the olive oil, chorizo, and thinly sliced garlic. Optionally add a pinch of smoked paprika. Cook for about 3 - 5 minutes or until nice and golden brown. Stir occasionally.

TIP

If you don't have Chorizo at home or you don't like it, you can use any other spicy sausage that you like, or even bacon or ham.

COOK THE PASTA

Bring a large pot of salted water to a boil. Add the pasta and cook according to the packet instructions or until cooked al dente.

ADD THE PEAS

Transfer half of the chorizo to a plate. Add diced onion and parsley to the pan. Cook for 2 - 3 minutes. Add frozen peas, white wine and 50 ml (3 tbsp) water. Cover with a lid and cook for 5 minutes.

PASTA AND SAUCE

Add al dente cooked pasta, reserved pasta water (60 ml or 4 tbsp) and freshly grated parmesan cheese. Toss well to get a nice, silky pea pasta dish. Check the seasoning and if needed, season with black pepper and salt.

TIP

Depending on the type of pasta you choose, you will need to add a bit more water (up to 100 ml or 6 tbsp).

SERVE

Divide the pasta between two plates. Sprinkle with the rest of the chorizo. Drizzle with some freshly squeezed lemon juice and sprinkle with freshly grated parmesan cheese. Optionally sprinkle with freshly chopped parsley. Serve as soon as possible. Enjoy.