

CREAMY TOMATO & CHORIZO LINGUINE PASTA



Category: Fish and meat
main courses

Created: on 2017-09-10
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Suggested by: Bekymonty
Total preparation time:
15:13 Minutes

INGREDIENTS FOR 6 SERVES

| | |
|--------------------------------|---|
| 50-100 gram | Parmesan in cubes (for decorating/sprinkling) |
| 1 | brown onion |
| 1-2 | garlic cloves |
| 6 sprig | fresh parsley |
| 1/2 | red capsicum |
| 100 gram | zucchini |
| 30-50 gram | olive oil |
| 100 gram | chorizo, chopped |
| 400 gram | Roma Tomatoes (Or can of crushed tomatoes) |
| 300 milliliter | water |
| 200 gram | pouring cream |
| 1 tablespoon (AUS 20ml) | vegetable stock paste |
| 250-300 gram | linguine pasta |

STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).