



Total: 25min
Preparation: 25min



0 portion(s)



easy

Ingredients

Chorizo Pasta

25 g Butter
2 cans tomatoes, tinned
4 cloves garlic
2 sprigs rosemary
225g chorizo sausage sliced
into half circles
pinch chilli flakes, dried
170 g cream
1 bunch parsley, small
300 g penne pasta, or your
favourite
4 tablespoons parmesan,
grated
salt, pepper and sugar to
taste
100 g water

Preparation



Chorizo Pasta



Chop parsley for 4 seconds, speed 7. Remove and set aside.

Add garlic and rosemary, chop for 3 seconds, speed 7.

Add butter and saute garlic and rosemary at Varoma temperature for 1 minute, speed 1.

Add tomatoes, salt, pepper and sugar (to sweeten the tomatoes), cook at Varoma temperature, 3 minutes, speed 1.

Add chorizo, water, chilli flakes, half of the chopped parsley and cream, cook at 100C, 10 minutes,  **"Counter-clockwise operation"** ,  **"Gentle stir setting"** .

Add penne, cook at 100C for 10 minutes (or time suggested on the pasta packet),  **"Counter-clockwise operation"** ,  **"Gentle stir setting"** .

Place into Thermoserver or large serving bowl and stir in the parmesan cheese and the remainder of the parsley.



This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd. Vorwerk Thermomix ® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes. Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: [Karen](#) Source: <http://www.recipecommunity.com.au>