

Fresh Chorizo & Tomato Linguine with Rosemary Crumbs

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This chorizo and tomato pasta dish looks supremely elegant but is actually really simple to make. The dish is topped with some crunchy rosemary crumbs and a sprinkle of cheese, if you like.

Ingredients:

150g fresh egg linguine
150g cherry tomatoes
150g chorizo sausage, casings removed
1 garlic clove
1 tsp. chilli flakes
2 ciabatta rolls or 1/2 ciabatta loaf
1 sprig rosemary, leaves removed
Salt and pepper
Olive oil

Directions:

1. Cook the linguine according to packet instructions in boiling salted water. Meanwhile, make the sauce.
2. Dice the chorizo and mince the garlic clove. Dry fry the chorizo in a frying pan until it starts to brown, then add the tomatoes. Cook for 5 minutes until just collapsing and stir in the garlic, salt and pepper. Simmer for a couple of minutes.
3. Meanwhile, whiz the ciabatta in a blender until fine breadcrumbs form. Finely chop the rosemary leaves. Heat oil in another frying pan and add the breadcrumbs. Fry until crispy. Stir in the rosemary and salt and pepper and cook for another few minutes.
4. Drain the pasta and stir into the chorizo sausage. Arrange on two plates, then sprinkle with the rosemary crumbs to serve.

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