



## *Bowtie Pasta with Chorizo and Feta Cheese*

*Our Spicy Chorizo adds zest to this light pasta dish of fresh seasonal vegetables. Serves 4.*

### **Ingredients:**

- 2 tsp (10 ml) olive oil
- 1 small onion, coarsely chopped
- 1 lb (500 g) Freybe Chorizo sausage, sliced diagonally
- 10 cherry tomatoes cut in half
- ½ cup (125 ml) sugar peas
- ¼ cup (50 ml) pine nuts, toasted
- ¼ cup (50 ml) fresh parsley, chopped
- 2 tbsp (30 ml) feta cheese, crumbled
- 2 tbsp (30 ml) balsamic vinegar
- 1 lb (454 g) bowtie pasta, cooked al dente

### **To prepare:**

1. Heat a large skillet over medium heat and add oil. When oil is hot, add onion and sauté until golden. Add Chorizo, stirring occasionally for 5 minutes. Drain any extra oil and return to low heat. Add tomatoes and sugar peas and let simmer until tender.
2. Whilst sauce is cooking, combine toasted pine nuts, parsley, feta cheese & balsamic vinegar in mixing bowl. Set aside.
3. Toss sauce with cooked, drained pasta and top with pine nut mixture. Serve immediately.