






Cooking Made Easy

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Strolling Rigatoni with Cherry Tomatoes and Goat's Cheese

The key to this dish is gently roasting the cherry tomatoes and pepper to bring out their natural sweetness and then balancing this against tangy olives and mild, creamy goat's cheese. We've made it super quick and easy, to leave more time for putting your feet up!



30 min



family box



Cherry Tomatoes
(1 punnet)



Yellow Pepper (2)



Red Pepper (2)



Onion (1)



Garlic Clove (2)



Basil (1 bunch)



Rigatoni (440g)



Chorizo (2 packs)




Black Olives (2 tbsp)




Goat's Cheese (1 roll)

Ingredients

	2P	4P
Cherry Tomatoes, halved	-	1 punnet
Yellow Pepper, sliced	-	1
Red Pepper, sliced	-	1
Onion, diced	-	1
Garlic Clove, diced	-	1
Basil, chopped	-	1 bunch
Rigatoni 1	-	440g
Chorizo	-	2 packs
Black Olives, chopped	-	4 tbsp
Goat's Cheese 2	-	1 roll

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Gluten | 2) Milk

Nutrition per serving: Calories: 541 kcal | Protein: 23 g | Carbs: 85 g | Fat: 12 g | Saturated Fat: 7 g



1 Pre-heat your oven to 200 degrees and cut the cherry tomatoes in half. Remove the core from the peppers and then slice into strips. Toss in 1 tbsp of olive oil, ½ tsp salt and a pinch of pepper. Lay out on a baking tray and roast in the oven for 15-20 mins until starting to brown at the edges.

Tip: Adding pasta water is a classic Italian trick and adds some salt and starchiness to give you a bit of a sauce.



2 Boil a pot of water with ½ tsp of salt for your pasta. Peel and finely dice the onion and garlic. Roughly chop the basil.

6 When the pasta is cooked, it's time to combine everything. Add the roasted tomatoes and peppers to the pan and crumble over half the goat's cheese and all but 1 tbsp of the chopped basil. Add the drained pasta and toss everything together.



3 Cook the pasta for 11 mins or until 'al dente'. *Tip: 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle - taste it as you go to get it just right.*

7 Serve with the remaining goat's cheese crumbled on top, the remaining basil and a drizzle of olive oil.



4 Add 1½ tbsp of olive oil to a pan over a medium heat. Once warm, add the chorizo and onions and cook gently for 5 mins until soft. Add the garlic and a few good grinds of black pepper and cook for another minute.

5 Cut the olives in half lengthways and add to the pan along with 2 tbsp of pasta water.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!