

Roasted Cherry Tomato & Chorizo Penne

Serves 2



Juicy cherry tomatoes, oven roasted with spicy chorizo sausage and combined with freshly cooked fibre Penne - simple, tasty, yet wholesome food!.

Ingredients

250g (10oz) cherry tomatoes
100g (4oz) chorizo sausage, cut into ½ cm slices and halved
½ a red chilli, deseeded and finely sliced
200g (8oz) JUVELA Gluten-Free Fibre Penne (dry weight)
1 tsp olive oil
1 small onion, peeled and finely chopped
1 garlic clove, peeled and crushed
½ tsp ground coriander
2 tbsp fresh basil, roughly chopped

Method

Place the tomatoes, chorizo and chilli on a baking tray, season well with freshly ground black pepper and bake in a preheated oven for 10 to 15 minutes.

Meanwhile cook the Penne, as per the instructions on the pack. Drain and rinse thoroughly with boiling water.

Heat the oil in a large frying pan and fry the onion and garlic for a few minutes, until soft.

Add the ground coriander and stock, then add the tomatoes and chorizo.

Stir in the basil and simmer gently for a couple of minutes.

Spoon over the freshly cooked pasta and sprinkle with fresh parmesan to serve.