

Chorizo Spaghetti Sauce

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This Spanish-style spaghetti sauce is delicious served over fish or chicken, too.

Ingredients:

1 tin chopped tomatoes
4 garlic cloves
225g chorizo sausage
175ml single cream
Handful of fresh parsley
2 tsp. caster sugar
2 tsp. dried chilli flakes
1 tsp. dried rosemary
Salt and pepper
Olive oil

Directions:

1. Crush the garlic cloves and roughly chop the parsley. Slice the chorizo sausage into small chunks.
2. Heat some olive oil in a frying pan and add the chorizo sausage. Fry it gently for around 8 minutes until the oils begin to release and the chorizo begins to brown. Remove the chorizo from the pan and set it to one side.
3. Add the garlic cloves to the oil and cook them gently for a couple of minutes. Add the chorizo back into the pan, along with the tomatoes, caster sugar, chilli flakes, rosemary and salt and pepper.
4. Simmer the mixture for around ten minutes and then add the single cream and the parsley. Simmer for a further five minutes.
5. Toss spaghetti into the sauce to serve.

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