

# Tomato & Chorizo Spaghetti



## Ingredients

- 1 tbsp oil
- ½ chorizo, sliced
- 2 onions, sliced
- 1 pepper, sliced
- 1 tbsp garlic granules
- 1 tbsp tomato puree
  - 1 tbsp paprika
- 1 tin chopped tomatoes
  - 250g spaghetti

## Methods

- 1.** Put the spaghetti on to cook as per the packet instructions.
- 2.** Heat the oil in a large frying pan and fry off the chorizo, onion and pepper for 5 minutes.
- 3.** Add the garlic and tomato puree and give it a good stir.
- 4.** Add the paprika and stir again.
- 5.** Add the chopped tomatoes and mix thoroughly.
- 6.** Allow to heat through for 5 minutes.
- 7.** Add 1 ladle full of the spaghetti cooking water and then add the drained spaghetti.
- 8.** Final mix and it is ready to serve.