

# Tuscan Pasta

## Ingredients

Click the image below for a **video guide**.



- 2 chicken stock cubes
  - 400g pasta
  - 150g chorizo, diced
  - 1 tbsp oil
- Salt and pepper, to taste
  - 4 tsp garlic granules
- 250g cherry tomatoes, halved
  - 200g cream cheese
  - Tin chopped tomatoes
- 2 carrots, cut into ribbons
  - 50g grated cheese

## Method

- 1.** Put a pot of water on for the pasta and once it begins to boil, add the chicken stock cubes. Stir until they have dissolved. Cook the pasta as per the packet instructions.
- 2.** Meanwhile, heat the oil in another large pot and add the chorizo for 5 minutes.
- 3.** Add the carrot and cherry tomatoes to the pot and cook for 1 minute.
- 4.** Add the cream cheese, tinned tomatoes and garlic and stir through. Reduce the heat and cook for 10 minutes.
- 5.** Drain the pasta, reserving 250ml of the cooking water in a jug, and add to the pot along with the reserved cooking water. Stir through the grated cheese and serve!