

## **BEEF CHORIZO IN CHEESY ROSE PASTA**

Crazy simple, on the table in 20 minutes and its going to knock the socks off the kids! Let's go!

### **Ingredients**

1 pack of your favorite Dried Pasta

3 tbsp Salted Butter

1 Onion – Small Dice

5 Garlic cloves – Small Dice

1 Large Package of Fresh Spinach

1 Jar of Passata or Tomato Puree

2 tsp Dried Thyme

2 tsp Dried Basil

Pinch of Chili Flakes

Salt and Pepper

$\frac{3}{4}$  cup Half and Half Cream

$\frac{3}{4}$  cup 1% milk

$\frac{1}{2}$  cup or more of Shredded Mozzarella

3 Grass Fed Only Smoked Beef Chorizo – Sliced into  $\frac{1}{4}$ " Slices

### **Let's Begin!**

1. In a deep large pan, heat to medium and add your sliced Chorizo. Cook it for about 5-7 min. You want it to get a bit crispy and let some of the oils come off of it. Remove the Chorizo from the pan and place back on the stove top, leaving all the oils and juices.
2. Get your water on for the pasta and bring to a boil. While you are waiting, in the Chorizo pan, add the butter and add our Onions. Saute till translucent. Add your Garlic and Spinach and sweat the spinach down till its wilted. Add your pasta to the water and follow cooking directions.
3. Add the Passata and Chorizo to the pan, and give it a good stir. Add your Herbs and taste. Salt and pepper to your liking and simmer for 7-8 min to build flavors. Remove the sauce from the heat. Add your Cream and milk, off the heat, and stir well to incorporate. Drain your pasta and add it to the pan, and also add the Mozzarella. Stir well and serve warm!

**Enjoy!**