



# Vegan Chorizo & Tomato Pasta

The ultimate comfort meal; our vegan chorizo and tomato is not only super easy to make but is packed full of fiery flavour! Ready in just 40 minutes, this delicious pasta dish will quickly become a firm family favourite.

Prep     5 min  
Cook     40 min  
Serves   4 people

## INGREDIENTS

- 150g Vegan Chorizo - we used Voirzo Cubes!
- 250g White Tortiglioni Pasta
- 400g tinned Chopped Tomatoes
- 4 Garlic Cloves - finely diced
- 1 Brown Onion - finely chopped
- 2 tsp Vegan Worcestershire Sauce
- ¼ tsp Dried Basil
- ¼ tsp Dried Rosemary
- ¼ tsp Dried Thyme
- ¼ tsp Dried Oregano
- 1 Tbsp Nutritional Yeast
- 1 Tbsp Olive Oil
- 1 tsp Crushed Chillies (optional)

## METHOD

Begin by heating the olive oil in a pan over a medium-high heat and fry the vegan chorizo pieces until they are all fairly crispy around the edges (around 7 minutes). Use a slotted spoon to remove these from the pan but make sure to reserve the chorizo-infused oil if there is any left over.

Top up the pan with a little extra oil if needed, add the onions, vegan Worcestershire sauce, and fry until the onions are soft. This should take between 5 - 7 minutes. Stir in the garlic and cook for another 4 - 5 minutes.

Turn the heat down to medium-low and empty the tin of chopped tomatoes into the pan. Add the herbs, crushed chillies (if using) and season well with salt and pepper. Leave this to simmer for 15 minutes with the saucepan lid on.

Cook the Tortiglioni pasta for 7 minutes until it is tender and reserve a couple of tablespoons of pasta water.

Add your sauce to a blender, along with a heaped tablespoon of nutritional yeast, and blitz until the sauce is smooth. Return the blended sauce to the pan and heat. Stir in the drained Tortiglioni pasta, along with the chorizo pieces and the pasta water, into the sauce and coat well.

Top with grated vegan cheese, some basil leaves, and serve with toasted garlic bread!