

Recipes and Tips



Chorizo Pasta Sauce

4 servings

Salt

1 pound bucatini or spaghetti

½ medium yellow onion

1 clove garlic

¼ pound dried Spanish chorizo

2 tablespoons olive oil, plus more for serving

½ teaspoon crushed red pepper

Black pepper

1 400g can of crushed tomatoes

½ teaspoon sugar

Grated pecorino or Parmesan

Bring a large pot of generously salted water to a boil. Add pasta and cook until al dente according to package instructions. Drain, reserving 1 cup of pasta cooking water.

Meanwhile, dice the half onion, mince the garlic clove and finely dice the chorizo. In a large (12-inch) skillet over medium-low, lightly sauté the chorizo until the fat starts to render. Once the chorizo gets shiny and turns a solid colour, about two minutes, remove the chorizo using a slotted spoon, leaving the orange oil in the pan. (Be careful not to overcook the chorizo or it will become tough.)

Turn heat to medium-high and add the olive oil to the pan. Add the onion, garlic, red pepper flakes, a good pinch of salt and pepper, and sauté until the onion turns soft and translucent, about 5 to 7 minutes.

Add the crushed tomatoes, then add the cooked chorizo. Turn down the heat to medium-low, stir in the sugar, and allow the sauce to simmer for 5 minutes. If at any point the sauce starts to look chunky, add ½ cup of pasta cooking water, and more if necessary.

When the pasta is cooked, add it to the sauce and toss.

Top with pecorino or Parmesan, a few more grinds of black pepper, and one optional glug of olive oil.