



Tomato & Basil Pasta with Chorizo
RECIPE

Tomato & Basil Pasta with Chorizo



Cooking time

20 mins

Preparation time

10 mins

Serves

2

Smoky chorizo sausage, garlic, chilli flakes and onion add vibrant, punchy flavours to a quick pasta dinner for two. No need for long simmering - Royco's Tomato & Basil Pasta Sauce needs just minutes in the pan!

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Ingredients

- 250g penne, or pasta shapes of your choice
- 1 Tbsp (15ml) olive oil
- 250ml (1 cup) sliced chorizo sausage
- half an onion, peeled and chopped
- 2 cloves fresh garlic, finely chopped
- 2.5ml (½ tsp) chilli flakes, or more to taste
- 125ml (½ cup) cherry tomatoes, halved
- 1 x 400g pouch Royco® Tomato & Basil Pasta Sauce
- salt and black pepper, to taste
- grated Parmesan cheese, to serve
- fresh basil, to garnish (optional)

Products used



Creamy Tomato Pasta Sauce

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Developed for Royco by [@kennethtebogomiddleton](#)

Method

1. 1.
Cook the pasta according to the instructions on the packet.
2. 2.
While the pasta is cooking, heat the olive oil in a large pan and fry the sliced chorizo over a medium-high heat until lightly browned on both sides. Remove from the pan and set aside on a plate.
3. 3.
Add the onion to the same pan and cook until soft and golden (about 5 minutes). Stir in the garlic and chilli flakes and cook for 1 more minute.
4. 4.
Now add the cherry tomatoes and fry for a few more minutes, or until they start to soften. Return the chorizo slices to the pan and season to taste with salt and pepper.
5. 5.
Stir in the contents of the sachet of Royco® Tomato & Basil Pasta Sauce and turn the heat down. Simmer for a few more minutes, stirring now and then.
6. 6.
Drain the pasta and tip it into the pan. Gently stir everything together.
7. 7
Serve hot, topped with grated Parmesan cheese and fresh basil leaves (optional).

Recipe Tags

[Pasta Sauce](#), [Pasta](#), [Pork](#)

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30 mins

Preparation time

20 mins

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[Macaroni Cheese with Tomato](#)

Cooking time

30 mins

Preparation time

10 mins

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[Lamb Tray Tagine](#)

Cooking time

180 mins

Preparation time

20 mins

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[Fiesta Mince Bowl](#)

Cooking time

40 mins

Preparation time

10 mins

[View Recipe](#)



Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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Bolognaise

Cooking time

30 mins

Preparation time

10 mins

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Cooking time

20 mins

Preparation time

15 mins

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Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

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Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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