

# PENNE WITH TOMATO RELISH AND CHORIZO

*Relish in pasta? Bizarre, I know, but this dish was one of my friend Pedro's bestsellers when he was head chef at a restaurant we both worked at 12 years ago. The reason it works so well is the contrast in flavours: sweet, spicy and vinegary relish plays off nicely with the salty chorizo and parmesan. I love the idea of having a few exciting ingredients – such as curry leaves, chorizo and relish – on standby in the freezer, fridge or pantry so a delicious dish like this can be made quickly.*

**SERVES:** 2 **PREP:** 10 MINUTES **COOK:** 15 MINUTES

250 g penne (or any pasta shape of your choice)  
1 tablespoon olive oil  
1 chorizo sausage, sliced  
1 garlic clove, finely chopped  
6 fresh or 4 dried curry leaves  
1 tablespoon tomato relish  
1 large tomato, chopped  
salt flakes and freshly ground black pepper  
100 ml white wine (such as chardonnay or sauvignon blanc)  
1 small handful of flat-leaf parsley leaves, finely chopped (optional)  
30 g parmesan, freshly shaved

Bring a large saucepan of salted water to the boil, add the pasta and cook until just al dente.

While the pasta is cooking, heat the oil in a large frying pan over medium heat and add the chorizo. Cook for 2–3 minutes until the oil from the chorizo is released. Add the garlic and curry leaves and stir to coat in the oil, then add the relish and tomato. Season with salt and pepper, stir and cook for a further 30 seconds to soften the tomato. Deglaze with the wine, then bring to a simmer and cook for 2–3 minutes.

Drain the pasta and add to the sauce with 1–2 tablespoons of the pasta cooking water. Add the parsley, if using, and toss everything together. Finish with a good grind of black pepper and serve with the parmesan.



## **PANTRY STAPLES**

Chorizo sausage  
Curry leaves  
Garlic  
Olive oil  
Parmesan  
Penne  
Salt and pepper  
Tomato relish  
White wine



## **SHOPPING LIST**

Fresh flat-leaf parsley  
Tomato