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# Asparagus and chorizo pasta

BY LYNNE MULLINS

TIME: &lt; 30 mins | SERVES: 4



Dinner in a jiffy: Simple asparagus and chorizo pasta. *Photo: Marco Del Grande*

This dish is a great idea for new season asparagus.

## Ingredients

400g short pasta  
1 bunch asparagus, cut into 4cm-5cm lengths  
2 tbsp olive oil  
2 spicy chorizos (about 120g each), sliced  
120g kalamata olives

## Method

Cook pasta in plenty of lightly salted boiling water for eight minutes, add asparagus and cook for a further two minutes or until pasta is al dente. Drain, reserving a few tablespoons of cooking water.

Meanwhile, heat oil in a large frying pan, add chorizo and cook for three to four minutes. Add olives, garlic and passata and cook for two to three minutes.

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- 2 cloves garlic, finely chopped
- 500ml tomato passata
- 2 tbsp chopped parsley
- ½ cup grated parmesan

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Add pasta, asparagus and parsley and toss to coat. Add reserved cooking water if pasta is a little dry and serve in warm bowls topped with a drizzle of olive oil and parmesan.