

30 minutes

Serves 4

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Ingredients:

- Glug olive oil
- 1-2 (200g each) chorizo, finely diced
- 2 medium brinjals, finely diced
- 3 cloves garlic, chopped
- 1 packet (250g) PnP mini Italian tomatoes, halved
- ½ cup (125ml) white wine
- 1 cup (250g) ricotta cheese, crumbled
- Salt and milled pepper
- 1 packet (500g) spaghetti, cooked and drained (reserve a little pasta water for sauce)
- Fresh basil or organum, for serving
- Grated parmesan, for serving

Method

1. Heat oil in a large pan over high heat and fry chorizo until crispy.
2. Remove chorizo and set aside.
3. Fry brinjal and garlic in chorizo in the same pan until soft and golden.
4. Tip in tomatoes and wine and cook for about 10 minutes or until the wine has reduced.
5. Stir through ricotta.
6. Season well and toss mixture through pasta.
7. Add chorizo and about ¼ cup (60ml) reserved pasta water until well-combined.
8. Scatter with herbs and parmesan just before serving.

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