

30 minutes

Serves 4

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Ingredients

Crumb mix:

- Glug olive oil
- ½ coil (100g) PnP chorizo sarta, cubed
- 2-3 slices ciabatta, torn
- 6 sprigs fresh thyme, leaves picked
- Salt and milled pepper

Pasta:

- 1 Tbsp (15ml) olive oil
- 3 cloves garlic, sliced
- 2 cups (500ml) cream
- 2 tsp (10ml) smoked paprika
- 1 tsp (5ml) chipotle chilli flakes
- ½ cup (30g) grated parmesan cheese
- ½ cup (60g) grated white cheddar cheese
- ⅘ packet (400g) spaghetti (or use linguine or bucatini)

Method

1. Heat oil over high heat and fry chorizo until brown and crispy.
2. Add bread chunks and thyme leaves and fry for 2-4 minutes, or until golden.
3. Remove, season and set aside. (You can blitz in a blender if you prefer a finer crumb.)
4. Heat oil in a clean pan and fry garlic until golden.
5. Add cream and spices and simmer for 10 minutes to reduce by half.
6. Stir through cheese and whisk until thoroughly melted.
7. Season to taste.

8. Boil pasta in salted water for 7 minutes, stirring regularly.
9. Drain, reserving 1 cup pasta water.
10. Toss pasta through creamy sauce, adding a splash of pasta water if you want a thinner sauce.
11. Serve immediately with chorizo crumbs sprinkled on top.

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