

Less than 30 minutes

Serves 4

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Ingredients:

- Glug olive oil
- ½ coil chorizo, finely diced
- 3 Tbsp (45ml) red wine vinegar
- 1 punnet (350g) mixed cherry tomatoes, roughly chopped
- 1 clove garlic, crushed
- Handful fresh basil, shredded + extra for serving
- 1 packet spaghetti, cooked according to packet instructions
- Salt and milled pepper
- Parmesan cheese, for serving (optional)

Method

1. Heat oil in pan and fry chorizo until crispy.
2. Add vinegar, tomatoes and garlic and toss well.
3. Remove from heat, add basil and pasta and toss well.
4. Season and sprinkle with parmesan, if using, and garnish with extra basil just before serving.