



Spicy Orecchiette

Ingredients:

½ lb. Orecchiette Pasta

2 Garlic Cloves

½ tsp. Red Pepper Flakes

2 oz. Extra Virgin Olive Oil

2 Chorizo Links

½ c. Chicken Stock

15-oz. Can Chickpeas (drained and rinsed)

1 tbsp. Tomato Paste

Italian Parsley Leaves.

Preparation:

Cook pasta according to directions on package. Put one cup of pasta water in a pan, heat oil with garlic until garlic starts to appear golden. Add in chorizo and cook for about 5 minutes add tomato paste and red pepper flakes.

After a few minutes, stir in chicken stock cook sauce together for 15 minutes. Add chickpeas add pasta, and some pasta water.

Coat the pasta well, and stir in parsley.

Serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

