



# Chicken and Chorizo Spaghetti

## Ingredients

7oz/200g Spaghetti - fresh or dried  
½ tablespoon oil  
2 chicken breasts - diced  
4oz/110g chorizo - sliced thinly  
1 ½ mixed peppers - diced finely  
4 mushrooms - sliced  
3 cloves garlic - crushed  
2floz/50ml pouring cream  
2oz/50g grated parmesan  
1 x 400g tin whole plum tomatoes  
1 handful baby spinach leaves  
½ tsp dried red chilli flakes

## Method

1. Bring a large saucepan of water to the boil.
2. Cook the pasta according to the packet instructions.
3. Meanwhile heat a wide based pan with the oil and add in the diced chicken and cook for a moment or two until it is browned slightly.
4. Season lightly with some salt and pepper
5. Next add in the sliced chorizo and allow this to cook for a moment or two and allow the spice to come out of it.
6. Next add in the mushrooms and peppers with the garlic and continue to cook for a couple of moments until the vegetables have begun to soften.
7. Finally add in the tinned tomatoes, chilli flakes and the pouring cream and allow this entire mixture to come to the boil.
8. Ensure that the chicken pieces are thoroughly cooked and then add in the spinach and the cooked pasta.
9. Serve with some additional freshly grated parmesan and some garlic bread.

