



bit spicy

Chicken & Chorizo Peri Peri Pasta

We use our peri peri blend to flavour lots of everyday dishes - it's so useful to have a pot handy! This recipe is so easy and tasty - and the leftovers are pretty good too! Fry the thinly sliced chorizo so its delicious flavours are released the texture is crispy. The herbs add a certain freshness, but just use what you have in the garden or on your windowsill.

serves 2-4 (depending on appetite!)

- 250g tagliatelli
 - 150g cooking chorizo, sliced as thinly as possible
 - 2 chicken breasts, sliced into small pieces
 - 1 tbsp [peri peri](#)
 - 300ml creme fraiche
 - 1 tbsp chopped green herbs (parsley, chives, basil)
 - 1 tbsp grated parmesan, plus more to serve
1. Gently heat a large frying pan and spread the chorizo in a single layer. Let the fat run before turning up the heat and letting it crisp up.
 2. Add the chicken pieces and peri peri and give it a good stir, then leave to cook for a couple of minutes, turning the chicken so it cooks on all sides.
 3. Put the pasta on to cook.
 4. Add the creme fraiche and parmesan to the pan and let it bubble gently while the pasta cooks, seasoning with a little pepper (it shouldn't need salt).
 5. Drain the pasta, stir into the sauce, stir in the herbs and serve straight away.
 6. Serve with rocket or baby tomatoes stirred in, or a salad on the side.