



Three cheese & chorizo pasta bake

SERVES 4-6 PREP 10 mins COOK 1 hr EASY ❄️

‘This dish is a weeknight winner and guaranteed to be a crowd-pleaser, but if you don’t want to bake it, make the sauce and toss with cooked pasta for a spicy spin on a classic amatriciana’ **Barney Desmazery**

400g rigatoni or penne
125g ball mozzarella, drained
and chopped into chunks
25g parmesan, finely grated
40g cheddar, grated

For the sauce

1 tbsp olive oil

200g cooking chorizo, chopped
into chunks

4 garlic cloves, sliced

½ tsp smoked paprika

1 tsp oregano

1 tbsp red wine vinegar

2 x 400g cans chopped tomatoes

1 First, make the sauce. Heat the oil in a large, shallow pan over a medium heat, then tip in the chorizo and sizzle for 5 mins until it’s starting to crisp up and has released its oil. As it sizzles, break it down using the back of a spoon. Add the garlic and cook for another minute until starting to turn golden, then stir in the paprika, oregano and a pinch of sugar, cook for a minute more then splash in the vinegar. Tip in the tomatoes and bring to a simmer. Reduce the heat to low and bubble gently for 20-25 mins until thick and glossy.

2 Meanwhile, cook the pasta in a large pan of boiling water for 9 mins, or a minute less than pack instructions. Drain and return to the pan. Scrape the sauce into the pasta and stir to coat. Tip in most of the mozzarella

and half the parmesan, season and stir until just combined. Pour the pasta mixture into a large baking dish, dot with the rest of the mozzarella and sprinkle with the remaining parmesan and all the cheddar. If you’re making it ahead, leave to cool at this stage. *Will keep covered in the fridge for two days or frozen for up to three months. Defrost fully before baking.*

3 When you’re ready to cook it, heat the oven to 200C/180C fan/gas 6. Bake for 25 mins until the top is slightly crisp at the edges and the cheese has melted and browned. Leave to rest for 5 mins, then take the dish straight to the table and serve.

GOOD TO KNOW calcium • 1 of 5-a-day
PER SERVING (6) 490 kcals • fat 21g • saturates 10g
• carbs 49g • sugars 6g • fibre 5g • protein 24g • salt 1.6g



BARNEY DESMAZERY

Barney is Good Food’s skills & shows editor. He has worked as a chef in London, France and Australia, and is a pro at adapting restaurant recipes to make at home.
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