

— *Recipe* —

BUCATINI WITH CHORIZO AND FETA



BUCANTINI WITH CHORIZO AND FETA

Prep Time: 10 min. | Cook Time: 20 min. | Total Time: 30 min. | Serves 4

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Ingredients:

- 1 lb. La Rustichella Bucatini Pasta
- ¾ cup Castelvetrano olives
- 1 lemon, zested and juiced
- 1 cup Murray's Feta 7 oz, crumbled
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 1 container Mt. Vikos Red Pepper Spread 7.7 oz
- 7 oz. Palacios Mild Chorizo, cut into ½ in. coins
- ½ bunch scallions, roughly chopped

Directions:

1. Bring a large pot of well-salted water to a boil.
2. In a medium pan, heat 1 tablespoon of olive oil over medium-high heat and sauté the chorizo until crispy, about 8 minutes. Once crisped, remove the chorizo to a paper towel-lined plate and discard the fat.
3. Drop the pasta in the boiling water and cook until almost tender (about 2-3 minutes less than package directions.)
4. Using the same pan from the chorizo, heat the butter until melted, then add the red pepper spread and stir until heated through.
5. Drain the cooked pasta, reserving 1 cup of the cooking liquid. Add the pasta into the pan with the red pepper spread, coating it thoroughly.
6. Finish by adding the cooked chorizo, olives, scallions, lemon juice, zest, and pasta cooking liquid to the pan, adjusting to desired consistency.
7. Serve pasta topped with the crumbled feta.