



CHORIZO CARBONARA

COOKS IN: **15 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **320g** Penne Pasta
- **70g** Chorizo
- **40g** of Manchego cheese
- **1** red chilli (You can leave this out if mum doesn't like it hot)
- Olive Oil
- **4** cloves of garlic
- **1** large egg
- **½** a Lemon
- **2** teaspoons of natural yoghurt

Perfect with:

Oyster Bay Sauvignon Blanc

Method:

Put the pasta into a lidded pan and pour in boiling water with a pinch of salt added and cook according to the instructions on pack.

Finely slice the chorizo and chilli and place into a frying pan with a teaspoon of olive oil. Then squash the 4 cloves of garlic in a garlic crusher and move everything around the pan until lightly golden.

In a bowl, beat the egg, lemon juice yoghurt and grated Manchego. Drain the cooked pasta keeping one cup of the water to one side.

Toss the pasta into the chorizo pan remove from the heat and add the creamy sauce, mix well and loosen with the water you saved if needed.

Serve and garnish with some chopped parsley