



SUMMER PASTA SALAD WITH CHORIZO

INGREDIENTS

2 packs Garden Gourmet Sensational Chorizo

400 g penne pasta

2 medium eggplant

250 g cherry tomatoes

4 tbsp fresh ricotta

2 cloves of garlic

1 tsp dried oregano

a bunch of fresh basil

extra virgin olive oil



4 SERVINGS



30 MIN



EASY

Discover this Garden Gourmet recipe made of plant-based Chorizo, eggplants, pene, tomatoes and ricotta. Vegetarian and delicious!

PREPARATION

1. Cook the penne and drizzle olive oil over it

Cook the penne according to the instructions on the package. Drain and drizzle with some olive oil.

2. Preheat the oven (or BBQ) and cut the veggies

Preheat the oven (or BBQ) to 220 °C. Cut the eggplant lengthwise in four and then into pieces of approx. 3 cm. Halve the tomatoes.

3. Combine veggies with seasoning

Finely chop the garlic and combine with the vegetables and some olive oil, pepper, salt and oregano.

4. Roast the veggies in oven or BBQ

Divide the vegetables on a baking tray (or make individual aluminum packages for BBQ use). Roast it in the oven for about 15 minutes, or on the BBQ.

5. Roast and cut the Sensational Sausages

Roast the Garden Gourmet Sensational Sausages in a grill pan, frying pan (with a little cooking oil or butter) or on a BBQ for approx. 8 minutes until cooked. Cut into slices.

6. Combine everything, garnish, and enjoy!

Combine the vegetables with the pasta and add some pepper, salt and olive oil if necessary. Add the sausage slices and garnish with ricotta and fresh basil.

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