

Foster's Body & Paint

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Chorizo and Pasta

Ingredients:

- 1 lb bulk pork chorizo sausage
- 1 medium onion, finely chopped (1/2 cup)
- 1 can (14.5 oz) organic diced tomatoes with garlic and onion, undrained
- 1 ¾ cups chicken brother
- 5 cups uncooked dumpling egg noodles or wide egg noodles (8 oz)
- 1/2 cup water

Preparations:

- 1.) In 12 inch nonstick skillet, cook chorizo and onion over medium-high heat 8 to 10 minutes, stirring frequently, until chorizo is no longer pink and onion is tender.
- 2.) Stir in remaining ingredients. Increase heat to high; heat to boiling. Reduce heat to medium; cover and cook for 10 to 15 minutes, stirring occasionally, until noodles are tender and mixture is desired consistency.



Makes 5 servings

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