

Pasta with Chickpeas and Chorizo



Ingredients

- 2 small shallots, chopped
- ¾ lb. fresh Mexican chorizo or hot Italian sausage, casings removed
- 2 Tbsp. tomato paste
- 2 Tbsp. olive oil
- 2 cups low-sodium chicken broth
- 1 15-oz. can chickpeas, rinsed
- 12 oz. small dried pasta (such as malloreddus or orecchiette)
- Kosher salt
- 2 Tbsp. chopped fresh flat-leaf parsley (optional)
- ½ tsp. crushed red pepper flakes
- Finely grated Parmesan and lemon zest (for serving)

Info

- **Prep:** 5
- **Cook:** 25
- **Serves:** 6
- [Source](#)

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Directions

1. Heat oil in a large skillet over medium-high heat. Add shallots and cook, stirring often, until beginning to brown, about 3 minutes. Add chorizo; cook, breaking up with a spoon, until browned and cooked through, 5–7 minutes.
2. Add tomato paste and red pepper flakes to skillet and cook, stirring, until paste darkens, about 1 minute. Add broth; bring to a boil, reduce heat, and simmer, stirring occasionally, until sauce is thickened, 15–20 minutes. Add chickpeas and cook until heated through, about 2 minutes.

3. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid.
4. Add pasta and ½ cup pasta cooking liquid to sauce. Cook, stirring and adding more cooking liquid as needed, until sauce thickens and coats pasta, about 3 minutes.
5. Serve pasta topped with parsley, if using, Parmesan, and lemon zest.

[parmesan](#), [shallots](#), [chorizo](#), [sausage](#), [stock](#), [chickpeas](#)

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