

Grilled capsicum, tomato & chorizo pasta salad

Preparation 25 mins | Cooking 15 mins | Serves 6

Spoon salad into jars, and store in the fridge, so the salad ready for a breezy take-out lunch.

- 300g wholegrain mini penne pasta
- 250g chorizo sausages, roughly chopped
- 1 yellow and 1 red capsicum, quartered lengthways and deseeded
- 250g mini roma or cherry tomatoes, halved
- 1 cup flat-leaf parsley leaves, roughly chopped
- 2 Lebanese cucumbers, quartered lengthways and diced
- ½ small red onion, finely sliced
- ½ cup pitted Kalamata olives, halved lengthways
- ¼ cup extra virgin olive oil
- 1 tbs balsamic vinegar

STEP 1 Cook pasta in a large saucepan of boiling water, following packet directions, until al dente. Drain, rinse well in cold water, set aside to dry then place into a large bowl.

STEP 2 Meanwhile, heat a non-stick frying pan over medium-high heat. Add chorizo and cook, stirring occasionally, for 4-5 minutes until golden and crisp. Drain on paper towel. Set aside.

STEP 3 Heat a char-grill on medium high heat. Char-grill capsicums for 5-6 minutes on each side until skin slightly blackens. Place capsicum onto a tray, cool slightly then roughly chop. (Note, you can remove the skin if preferred).

STEP 4 Add capsicums, chorizo, tomatoes, parsley, cucumbers, onion and olives to pasta. Combine oil and vinegar in a screw-top jar. Season with salt and pepper. Shake until well combined then drizzle over salad. Gently toss to combine and serve.

