

# Smokey Chorizo & Tomato Gemelli



FOODSERVICE

SERVING SIZE: 4

## Ingredients

- 2 liquid teaspoons Water
- 1 cup Smoked Chorizo, Finely Diced
- 3/4 cup Onion, Finely Diced
- 1 1/2 tablespoons Minced Garlic
- 1 cup **Furmano's Petite Diced Tomatoes**, Drained
- 1 pound Gemelli Pasta, Dry
- 3 cups Baby Spinach
- 3 fluid ounces Dry White Wine
- As Needed Salt
- As Needed Black Pepper
- As Needed Shaved Parmesan

## In This Recipe



Petite Diced Tomatoes In Juice

## Preparation

1. Cook Gemelli al dente' or according to package directions.
2. Heat saute' pan over medium heat. Add Olive Oil.
3. Add Chorizo, and brown. Then add Onion and Garlic, saute' until translucent.
4. Add Drained Tomatoes and heat thoroughly.
5. Add cooked Gemelli and Baby Spinach, then add White Wine to wilt spinach.
6. Season to taste with Salt and Pepper.
7. Top with freshly shaved Parmesan when serving.

