# 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

### 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.

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# In This Recipe



Petite Diced Tomatoes In Juice