Caribbean Pasta

DiSNEP'S Caribbean Beach Resort

Shutters

Ingredients for Salad

- 1 ounce Red Peppers
- 1 ounce Green Peppers
- 1 ounce Diced onions
- 1/4 ounce Jalapenos
- 2 ounce Heavy cream
- 1 ounce White wine
- 1 ounce Tomatoes
- 4 ounces Chorizo Sausage
- ¼ ounce Cooking oil
- ¼ ounce Goat cheese (per serving)
- 1 ounce Spinach
- 4 ounces Cooked Orecchiette Pasta

Add-Ons

- 6 pieces Shrimp
- 5 ounces Chicken Breast

Directions

- 1. In large pan, bring water to a boil and add 4 ounces of Orecchiette Pasta
- 2. Cut vegetables (small diced: red, green, and jalapenos peppers, and onions) (medium diced: tomatoes and Chorizo sausage)
- 3. In hot sauté pan, add oil, onions, peppers (red, green and jalapenos) and cook until tender
- 4. Add Chorizo sausage and any other Add-Ons
- 5. Deglaze with white wine
- 6. Add heavy cream and add pasta, tomatoes, and spinach
- 7. Sprinkle goat cheese on each serving



