

Spaghetti with Chorizo and Almonds

(Recipe from *Gourmet Magazine*, with tweaks by jemangelaville)



- 1 1/2 cups reduced-sodium chicken broth
- 1 1/2 cups water
- 1/2 cup dry white wine
- 1/2 tsp crumbled saffron threads
- 2 tbsp extra-virgin olive oil plus additional for drizzlin'
- 6 garlic cloves, thinly sliced
- 4 ounces Spanish chorizo (cured spiced pork sausage; not hot), cut into 1/2-inch pieces (or a mix of ground chorizo and sweet pork sausage)
- 1 tbsp unsalted butter (oh, you're already eating a bunch of sausage, just use the butter)
- 1 medium onion, finely chopped
- 1/4 tsp fennel seeds
- 9 ounces fideos (dried coiled vermicelli noodles) or angel-hair pasta or thin spaghetti, broken into 2-inch lengths
- 1 tsp orange zest
- 1/4 tsp fresh, chopped rosemary
- 1 (14- to 19-ounce) can chickpeas, rinsed and drained
- 2 tomatoes, diced
- 1/2 cup chopped flat-leaf parsley
- 1/2 cup sliced almonds with skins, toasted (bonus points for marcona almonds)
- 1/2 cup Manchego (or other Spanish cheese), grated or shaved

Bring broth, water, wine, saffron, and 1/2 teaspoon salt to a boil in a small saucepan, then reduce heat and keep at a bare simmer.

Heat oil in a 5- to 6-quart heavy pot over medium-high heat until it shimmers, then sauté garlic until pale golden, about 1 minute. Transfer with a slotted spoon to paper towels to drain. Add chorizo and sauté until golden brown, about 3 minutes. If using uncooked, ground sausage, cook until both browned and cooked through.

Transfer with slotted spoon to paper towels with garlic. Add butter to pot and sauté onion until golden, about 5 minutes, then add fennel seeds and pasta. Sauté, breaking up fideos with a wooden spoon, until golden, about 4 minutes. (Be careful here or you will have little pasta shards all over your stovetop. Use a high-walled pot, not a big skillet for this — I learned the hard way).

Add broth mixture and cook, covered, until all liquid is absorbed, about 6 minutes. Stir in chickpeas, tomatoes, orange zest, rosemary, cooked garlic and sausage, parsley, salt and pepper to taste.

Serve pasta sprinkled with almonds, cheese and drizzled with oil.

