



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Brown Onion

The humble onion goes in countless dishes, as it's great for adding flavour. Go ahead and count; how many dishes can you think of that contain onion?



4 Chorizo Paella with Aioli Drizzle

Paella is from Spain and traditionally cooked over an open fire. But don't worry, your stovetop will be just fine for this tasty chorizo take!



25 minutes



4 servings



Pork

3 August 2020

Fresh veg

If you (or any fussy eaters) prefer, you can keep the capsicum fresh instead of adding to the paella in step 3.

FROM YOUR BOX

BASMATI RICE	300g
BROWN ONION	1
CHORIZO	1 packet
TOMATOES	3
GREEN CAPSICUM	1
TOMATO PASTE	1 sachet
CANNELINI BEANS	400g
CONTINENTAL CUCUMBER	1/2 *
MESCLUN LEAVES	1 bag (200g)
GARLIC AIOLI	2 tubs (100g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, smoked paprika, ground cumin, dried oregano, red wine vinegar

KEY UTENSILS

saucepan, large frypan

NOTES

For extra flavour, add 1 crushed garlic clove, 1 tsp turmeric, 1 tbsp chopped parsley, or a pinch of saffron with the onion.

No pork option - chorizo is replaced with smoked chicken breast fillet. Slice and stir through with rice at step 4.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. COOK ONION & CHORIZO

Heat a large frypan with **oil** over medium-high heat. Slice and add onion, cook for 5 minutes (see notes). Slice and add chorizo with **2 tsp smoked paprika, 1 tsp cumin and 1 tsp oregano**. Cook for 3 minutes.



3. ADD THE VEGETABLES

Dice tomatoes and capsicum. Add to pan with tomato paste, drained beans and **1/2 cup water**. Cook for 5 minutes.



4. MAKE THE SALAD

Slice cucumber. Toss with mesclun leaves, **1/2 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (optional)



5. ADD THE RICE

Stir cooked rice into vegetables. Mix well and season with **salt and pepper**.

Mix aioli with **2 tbsp water** in a small bowl (see notes).



6. FINISH AND PLATE

Drizzle paella with aioli and take to the table with the salad.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

