



### Product Spotlight: Leek

In the Middle Ages in Wales, people believed that women who slept with a leek under their pillow on St. David's Day would see their future husband in their dreams!



## 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

 2 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	150g
LEEK	1/2 *
CHORIZO	1 packet
TOMATOES	2
GREEN CAPSICUM	1
TOMATO PASTE	1 sachet
CHICKEN STOCK PASTE	1/2 jar *
CONTINENTAL CUCUMBER	1/2 *
MESCLUN LEAVES	1 bag (60g)
GARLIC AIOLI	1 tub (50g)

*\*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, frypan

## NOTES

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

**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 LEEK & CHORIZO

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



### 3. ADD THE VEGETABLES

Dice tomatoes and capsicum. Add to pan with tomato paste, stock paste and **1/4 cup water**. Cook for 5 minutes.



### 4. MAKE THE SALAD

Slice cucumber and toss with mesclun leaves, **2 tsp olive oil, 1 tsp vinegar, salt and pepper** (optional)



### 5. ADD THE RICE

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

Mix aioli with **1 tbsp water** in a small bowl.



### 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](mailto:hello@dinnertwist.com.au)

