



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet corn

Corn is a special food, falling into not just one food category but two. The kernels are classified as a vegetable, but if you dry and pop them into popcorn they are considered a grain!



D2 Chorizo Soup with Cheesy Tortilla Strips

A creamy roast capsicum soup topped with smokey chorizo, sweet corn and avocado, served with cheesy corn tortillas on the side for dipping.

 30 minutes

 2 servings

 Pork

1 July 2022

Make Nachos!

Don't feel like soup? Spread tortilla strips on an oven tray. Top with cooked onion, chorizo, sliced peppers, corn and cheese. Bake until golden. Serve with diced tomatoes and mashed avocado on top.

FROM YOUR BOX

BROWN ONION	1
TOMATO	1
MEDIUM POTATOES	2
WHOLE ROASTED PEPPERS	1 jar
CHORIZO	1 packet
CORN COB	1
AVOCADO	1
TORTILLA STRIPS	1 bag
GRATED CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 stock cube, smoked paprika, ground cumin

KEY UTENSILS

frypan, saucepan with lid, stick mixer or blender, oven tray

NOTES

You can use a chicken or vegetable stock cube for this dish, or you can use liquid stock instead of water in step 2.

Use the tortilla strips and cheese in step 4 to taste.

You can add 1-2 tsp sweetener of choice when seasoning the soup if preferred.



1. SAUTÉ THE VEGETABLES

Set oven to 220°C.

Heat a large saucepan over medium heat with **oil**. Roughly chop onion, tomatoes and potatoes. Cook for 4-5 minutes until softened. Add **2 tsp paprika**, **1 tsp cumin** and crumble in **stock cube** (see notes). Stir to combine.



2. SIMMER THE SOUP

Drain, roughly chop and add roasted peppers. Pour in **2 cups water**. Increase heat to medium-high, cover and simmer for 15-20 minutes until potatoes are tender.



3. PREPARE THE TOPPINGS

Heat a frypan with **oil** over medium-high heat. Dice chorizo and remove corn kernels from cob. Add to pan and cook for 4-5 minutes or until golden. Set aside.

Dice avocado.



4. BAKE THE TORTILLA STRIPS

Spread tortilla strips on a lined oven tray (see notes). Top with cheese. Bake in oven for 5 minutes or until cheese is melted and golden.



5. FINISH THE SOUP

Blend soup until smooth using stick mixer. Season to taste with **salt and pepper** (see notes).



6. FINISH AND SERVE

Serve soup in bowls with a side of cheesy tortilla strips. Top the soup with chorizo, corn, avocado and any remaining cheese to taste.

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

