



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Corn cob

Corn falls into two food categories!
Fresh sweet corn kernels are vegetables, but if you dry them and make popcorn, they are a grain!



D2 Chorizo One Pan with Cheesy Tortilla Strips

A full-flavoured weeknight dish of smokey chorizo, sweet corn and vegetables all cooked in one pan, served with cheesy tortilla strips for dipping!



25 minutes



2 servings



Pork

21 October 2022

Make nachos!

*You can transform this dish into nachos!
Dice the chorizo and onion, and cook in the pan with spices. Layer on top of tortilla strips with cheese and bake in the oven.
Top with fresh capsicum and corn.*

FROM YOUR BOX

BROWN ONION	1
CHORIZO	200g
GREEN CAPSICUM	1
CORN COB	1
CHOPPED TOMATOES	400g
TORTILLA STRIPS	1 packet
SHREDDED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan with lid, oven tray

NOTES

You can use smoked paprika instead of ground paprika if preferred.



1. COOK THE CHORIZO

Set oven grill to 220°C.

Heat a frypan over medium-high heat with **oil**. Dice onion and chorizo. Cook for 2-3 minutes until browned.



2. SAUTÉ THE VEGETABLES

Dice capsicum. Remove corn from cob. Add to pan as you go along with **1/2 tbsp paprika** and **1/2 tbsp cumin** (see notes). Cook for 5 minutes until softened.



3. SIMMER THE STEW

Stir in **1/2 crumbled stock cube**, chopped tomatoes and **1 cup water**. Cover and simmer for 8 minutes.



4. BAKE THE TORTILLA STRIPS

Spread tortilla strips over a lined oven tray. Top with grated cheese. Place under oven grill for 3-5 minutes until cheese is melted.



5. FINISH AND SERVE

Season chorizo stew with **salt and pepper** to taste. Serve at the table with tortilla strips.

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**

