



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Capsicum

Compared with green, orange and yellow, red capsicums are the sweetest; green capsicum is the least sweet and is just an unripened red capsicum.



D2 One-Pot Salami Orzo with Feta

A simple and comforting one-pot dish with risoni pasta, cherry tomatoes and salami, finished with salty feta cheese.



30 minutes



2 servings



Pork

18 November 2022

Make a paella!

You can add some smoked paprika and ground turmeric to the vegetables as they cook to give the dish a Spanish flavour! Serve with some lemon wedges if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	25g	64g

FROM YOUR BOX

BROWN ONION	1
SALAMI	1 packet
RED CAPSICUM	1
CHERRY TOMATOES	1 packet (200g)
RISONI	125g
GREEN BEANS	1 bag (150g)
FETA CHEESE	1 packet (200g)

FROM YOUR PANTRY

olive oil, pepper, dried rosemary, 1 stock cube

KEY UTENSILS

large frypan with lid

NOTES

You can thinly slice the beans if preferred.

You can garnish this dish with any fresh herbs of choice. Basil, thyme or rosemary work well!

No gluten option – pasta is replaced with GF pasta. Cook pasta in a saucepan of boiling water according to packet instructions. Cook onion, salami and vegetables in a frypan (without the stock cube). Toss together with cooked pasta, olive oil and crumbled feta cheese.



1. SAUTÉ THE ONION & SALAMI

Heat a frypan over medium-high heat with **olive oil**. Dice onion and slice salami. Add to pan as you go. Cook for 2 minutes until beginning to soften.



2. ADD THE VEGETABLES

Slice capsicum and add to pan along with cherry tomatoes, **2 tsp dried rosemary** and **1/2 crumbled stock cube**. Cook for 5 minutes until softened.



3. ADD RISONI AND SIMMER

Add risoni and **2 cups water**. Cover and simmer for 8 minutes, stirring halfway.



4. ADD THE BEANS

Trim and slice green beans (see notes). Stir through risoni and simmer, uncovered, for a further 5 minutes. Season with **pepper** to taste.



5. FINISH AND SERVE

Divide risoni among bowls. Garnish with crumbled feta cheese to taste (see notes).

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**

