



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Sweet Corn

Corn is also known as maize. It originated in Mexico more than 10,000 years ago!



## D2 Succotash Corn & Chorizo Pasta

A light and tasty dish with fresh pasta, diced chorizo, charred corn and sweet cherry tomatoes, finished with a sprinkling of chives.

 20 minutes

 2 servings

 Pork

25 March 2022

## Switch it up!

*This pasta dish can easily be transformed to your liking! Stir through a tomato pasta sauce or some creamy feta cheese if desired. You could also use a stir-through pesto sauce instead of the spices.*

## FROM YOUR BOX

CHORIZO	1 packet
CORN COB	1
ZUCCHINI	1
CHERRY TOMATOES	1 bag (200g)
GARLIC	1 clove
FRESH PASTA	1 packet (300g)
CHIVES	1 bunch

## FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika, red wine vinegar, dried thyme

## KEY UTENSILS

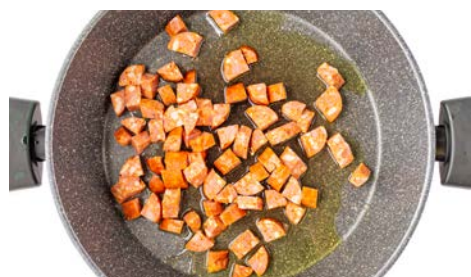
large frypan, saucepan

## NOTES

The chorizo can also be crumbled into the pan if you prefer smaller pieces.

You can substitute the dried thyme with fresh thyme if you have some.

**No gluten option - pasta is replaced with GF pasta.**



### 1. COOK THE CHORIZO

Bring a saucepan of water to boil (for step 3).

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Dice chorizo and add to pan (see notes).



### 2. SAUTÉ THE VEGETABLES

Remove corn from cob. Dice zucchini and halve tomatoes. Add all to pan as you go. Stir in **1/2 tsp dried thyme**, **1 tsp smoked paprika** and 1 crushed garlic clove (see notes). Cook for 10 minutes until tender.



### 3. COOK THE PASTA

Add pasta to boiling water and cook according to packet instructions until al dente. Drain.



### 4. TOSS THE PASTA

Add pasta to pan and toss to combine. Season with **1/2 tbsp vinegar**, **salt and pepper**.



### 5. FINISH AND SERVE

Slice chives and stir through pasta. Divide among bowls to serve.

**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)

