



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Thyme

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold it upside down and firmly slide the leaves down.



D4 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



4 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
	26g	19g	59g

FROM YOUR BOX

BROWN ONION	1
SALAMI	1 packet
RED CAPSICUM	1
CHERRY TOMATOES	2 packets (2 x 200g)
THYME	1 packet
RISONI	250g
GREEN BEANS	1 bag (250g)
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.

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 with cherry tomatoes, 1 tbsp thyme leaves, **2 tsp dried rosemary** and **1 crumbled stock cube**. Cook for 5 minutes until softened.



3. ADD RISONI AND SIMMER

Add risoni and **3 1/2 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 remaining thyme leaves and crumbled feta cheese.

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

