



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet Corn

Corn is an unusual food, falling into not just one food category but two. While the kernels are classified as a vegetable, if you dry them and make popcorn, they are considered a grain!



D4 Spanish Chorizo Paella

A delicious Spanish one-pot rice dish with chorizo, bursts of sweet corn and a squeeze of lemon to finish.



30 minutes



4 servings



Pork/Beef

2 December 2022

Spice it up!

If you have some saffron in the pantry, add it to the chorizo as it cooks. Finish the paella with a drizzle of garlic aioli.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	19g	6g	85g

FROM YOUR BOX

ARBORIO RICE	300g
CORN COBS	2
GREEN BEANS	1 bag (250g)
RED CAPSICUM	1
TOMATOES	2
PARSLEY	1 packet
BROWN ONION	1
PORK/BEEF CHORIZO	400g
LEMON	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground turmeric, 1 garlic clove

KEY UTENSILS

large frypan, saucepan

NOTES

The chorizo can have a little spice. If you're sensitive to heat, cook the chorizo and serve it on the side instead of stirring through the rice.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 8-12 minutes, or until tender. Drain and rinse.



2. PREPARE THE VEGETABLES

Remove corn from cobs. Trim and halve beans. Slice capsicum and chop tomatoes. Roughly chop parsley. Keep separate.



3. COOK THE CHORIZO

Slice onion and chorizo (see notes). Add to a frypan over medium-high heat with **oil**. Stir in **1 tbsp smoked paprika** and **2 tsp turmeric** (add more oil if needed). Cook for 5 minutes until softened.



4. ADD THE VEGETABLES

Add corn, beans, capsicum and tomatoes to pan. Crush in **1 garlic clove** and cook for 5 minutes until softened.



5. STIR IN THE RICE

Add cooked rice and stir through until well coated. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Divide rice among bowls. Garnish with chopped parsley and serve with lemon wedges.

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**

