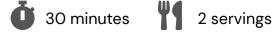




Chorizo Paella

A smokey cheat's paella that's ready in no time. Made with WA-sourced pork chorizo, greens, basmati rice, and love. Drizzled with garlicky aioli and enjoyed with a lemon wedge.







Spice alternatives

If you (or a family member) aren't a fan of smoked paprika or cumin, you can replace them with dried oregano, garlic, or mixed Italian herbs.

FROM YOUR BOX

BASMATI RICE	150g
LEEK	1/2 *
CHORIZO	1
ZUCCHINI	1
GREEN CAPSICUM	1/2 *
CHOPPED TOMATOES	400g
GREEN BEANS	1/2 bag (75g) *
PARSLEY	1/2 bunch *
LEMON	1/2 *
AIOLI	1 tub

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

frypan, saucepan

NOTES

Use the rice tub to easily measure the right amount of water.

If preferred, blanch or pan-fry the beans to serve on the side instead.

No pork option - chorizo is replaced with smoked chicken breast. Shred (or slice) and add to paella at step 4.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



2. COOK THE CHORIZO

Heat a frypan with **oil**, slice and add leek. Remove skin from chorizo and crumble into pan. Cook for 5 minutes until leek has softened and chorizo is crispy.



3. ADD THE VEGETABLES

Dice (or grate) zucchini (use to taste), chop capsicum. Add to pan as you go with 1 tsp paprika and 1 tsp cumin. Cook for 2-3 minutes then add tomatoes and 1/2 tin water. Semi-cover and cook for 10 minutes.



4. ADD THE BEANS AND RICE

Trim and slice beans into 2cm lengths. Add to pan (see notes) and cook for 3 minutes. Stir through rice and season to taste with salt and pepper.



5. PREPARE THE GARNISHES

Roughly chop parsley, wedge lemon and mix aioli in a bowl with 1 tbsp water.



6. FINISH AND PLATE

Serve paella into bowls and top with fresh parsley, a drizzle of aioli and a lemon wedge.

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



