



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Holy Smoke Chorizo

Nitrate-free free-range pork chorizo, hand crafted in Manjimup, WA. It packs lots of smokey goodness and a tiny bit of heat, so be sure to taste it before cooking the whole thing if you don't like your meals too spicy.



## 4 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.

 30 minutes

 2 servings

 Pork

6 August 2021

### 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**

