



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.

MANJIMUP.
holy smoke
Wood Smoke Artisans
HAND CRAFTED GOURMET

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

 4 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	300g
LEEK	1/2 *
CHORIZO	2-pack
ZUCCHINI	1
GREEN CAPSICUM	1
CHOPPED TOMATOES	400g
GREEN BEANS	1/2 bag (125g) *
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

large 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 fold through 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, chop capsicum. Add to pan as you go with **2 tsp paprika and 2 tsp cumin**. Cook for 2-3 minutes then add tomatoes and **1 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 **2 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

