



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet Corn

Corn is a special food, falling into not just one food category but two. The kernels are classified as a vegetable, but if you dry and pop them into popcorn they are considered a grain!



4 Chorizo and Tomato Pasta

Not sure if you want paella or pasta. This dish combines the best of both to give you a tasty Spanish style pasta.

 25 minutes

 4 servings

 Pork

3 December 2021

Mix it up!

If you would prefer paella, cook 1 1/2 cups of rice and stir through at step 4. You can boost the Spanish flavour by adding a little saffron at step 2 if you have some.

FROM YOUR BOX

SHORT PASTA	500g
CHORIZO	200g
CORN COBS	2
SPRING ONIONS	4
CHERRY TOMATOES	1 bag (400g)
GREEN CAPSICUM	1
SPANISH SPICE MIX	1 packet
FETA CHEESE	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Alternately halve or quarter the cobs and add them into the pasta water for the last 3 minutes and serve on the side.

No pork option - chorizo is replaced with smoked chicken. Slice and add with 2 tsp smoked paprika at step 2.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a pot of water to the boil. Add pasta and cook according to packet instructions. Drain pasta, reserving 1 cup pasta water.



2. COOK THE CHORIZO

Heat a frypan over medium-high heat with oil. Slice and add chorizo. Cook for 4-5 minutes or until golden. Remove corn kernels from cobs (see notes). Add to pan, cook stirring for 4-5 minutes until starting to colour.



3. ADD THE VEGETABLES

Slice spring onions (keep some green tops for garnish), halve cherry tomatoes and dice capsicum. Add to pan as you go along with spice mix. Cook for further 3-4 minutes until just warmed through.



4. TOSS THE PASTA

Add pasta to pan along with crumbled feta cheese. Toss together with 2 tbsp olive oil and 1/2 cup pasta water. Season with salt and pepper.



5. FINISH AND SERVE

Divide pasta between bowls and garnish with reserved spring onion tops.

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**

