



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Island Curries

Based in Tasmania, Island Curries make quality curry pastes using the best ingredients. Their products are full of flavour, gluten and allergen-free, with no added preservatives.



## G2 Harissa Orange Chorizo with Tossed Quinoa

A roasted rainbow of vegetables tossed through white quinoa with a whole orange dressing served with crispy chorizo cooked in Island Curries harissa paste and crumbled soft feta cheese.

 30 minutes

 2 servings

 Pork

5 August 2022

## Herbs!

*If you have some mint, parsley or coriander in your fridge, or growing in your garden, chop it up and add it to the tossed quinoa.*

Per serve: **PROTEIN** 37g **TOTAL FAT** 46g **CARBOHYDRATES** 98g

## FROM YOUR BOX

SWEET POTATO	400g
BEETROOT	1
RED ONION	1
WHITE QUINOA	1 packet (100g)
CHORIZO	1 packet
HARISSA PASTE	1 sachet
ORANGE	1
BABY SPINACH	1 bag (60g)
SOFT FETA CHEESE	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, cumin seeds

## KEY UTENSILS

frypan, saucepan, oven tray

## NOTES

Keep pan juices to drizzle over at the end.



### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice sweet potato, beetroot and red onion. Toss on lined oven tray with **oil, salt, pepper** and **2 tsp cumin seeds**. Roast for 20–25 minutes until tender.



### 2. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to the boil and simmer for 10–15 minutes or until tender. Drain and rinse.



### 3. COOK THE CHORIZO

Heat a frypan over medium–high heat with **oil**. Dice chorizo and add to pan. Cook for 3 minutes. Add harissa paste. Stir to combine and cook for a further 2 minutes until chorizo is crispy (see notes).



### 4. MAKE ORANGE DRESSING

Zest and juice orange. Add to a large bowl along with **3 tbsp olive oil, salt and pepper**. Whisk to combine.



### 5. TOSS THE QUINOA

Add cooked quinoa, baby spinach and roasted vegetables to bowl with orange dressing. Toss to combine.



### 6. FINISH AND SERVE

Divide tossed quinoa among shallow bowls. Top with crispy chorizo and crumble over feta. Drizzle over pan juices.

**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**

