



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.



G4 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

 4 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** 27g **TOTAL FAT** 33g **CARBOHYDRATES** 85g

FROM YOUR BOX

SWEET POTATOES	800g
BETROOTS	2
RED ONION	1
WHITE QUINOA	1 packet (200g)
CHORIZO	1 packet
HARISSA PASTE	1 sachet
ORANGE	1
BABY SPINACH	1 bag (120g)
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 potatoes, beetroots and red onion. Toss on lined oven tray with **oil, salt, pepper** and **1 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 **1/4 cup 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**

