DINNER TWIST
LOCAL, HEALTHY, DELIVERED

**Product Spotlight:
Sweet Corn**

Corn is an unusual food, falling into not just one food category but two. While the kernels are classified as a vegetable, if you dry them and make popcorn, they are considered a grain!

Smoky Chorizo Paella

A delicious Spanish one-pot rice dish with smoked sausage, bursts of sweet corn and a squeeze of lemon to finish.

🕐 30 minutes   🍴 2 servings   🍗 Pork

Spice it up!

If you have some saffron in the pantry, add it to the sausage as it cooks. Finish the paella with a drizzle of garlic aioli.

Per serve: **PROTEIN** **TOTAL FAT** **CARBOHYDRATES**
25g   27g   96g

FROM YOUR BOX

ARBORIO RICE	150g
CORN COB	1
GREEN BEANS	150g
RED CAPSICUM	1
TOMATO	1
PARSLEY	1 packet
BROWN ONION	1
CHORIZO SAUSAGE	140g
GARLIC CLOVE	1
LEMON	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground turmeric

KEY UTENSILS

large frypan, saucepan

NOTES

The sausage can have a little spice. If you're sensitive to heat, cook the sausage and serve it on the side instead of stirring through the rice.

1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 8-12 minutes, or until tender. Drain and rinse.

2. PREPARE THE VEGETABLES

Remove **corn** from cob. Trim and halve **beans**. Slice **capsicum** and chop **tomato**. Roughly chop **parsley**. Keep separate.

3. COOK THE SAUSAGE

Slice **onion** and **sausage** (see notes). Add to a large frypan over medium-high heat with **oil**. Stir in **1 tbsp smoked paprika** and **2 tsp turmeric** (add more **oil** if needed). Cook for 5 minutes until softened.

4. ADD THE VEGETABLES

Add **corn**, **beans**, **capsicum** and **tomato** to pan. Crush in **garlic** clove and **cook** for 5 minutes until softened.

5. STIR IN THE RICE

Add cooked **rice** to pan and stir through until well coated. Season with **salt and pepper** to taste.

6. FINISH AND SERVE

Divide **rice** among bowls. Garnish with chopped **parsley** and serve with **lemon wedges**.

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**