



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
	31g	29g	80g

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	200g
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.



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



3. COOK THE SAUSAGE

Slice **onion** and **chorizo** (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** 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

