



### 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     | 26g       | 89g           |

## 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 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**

