



Product Spotlight: Bocconcini Cheese

Bocconcini are small balls of mozzarella with a creamy, milky flavour and a lovely stringy texture when melted.



Baked Pizza Rice with Chorizo

Pizza flavoured rice, tossed with onion, capsicum and tomatoes, topped with diced smoked chorizo and bocconcini cheese before being placed under the grill until bubbly!



25 minutes



4 servings



Pork

Switch it up!

Just like a regular pizza, you can switch up your favourite toppings! Add sliced mushrooms, diced pineapple or sun-dried tomatoes if you have some.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	21g	75g

FROM YOUR BOX

BASMATI RICE	300g
CHORIZO	200g
BROWN ONION	1
GREEN CAPSICUM	1
TOMATOES	2
GREEN OLIVES	1 jar
TOMATO PASTE	2 sachets
CHERRY BOCCONCINI	1 tub
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

The chorizo has a little spice. If cooking for little ones you can keep the chorizo separate or substitute it with salami, ham or chicken.

If your frypan is oven-proof you can use it to bake the rice instead of using an oven dish.

If your bocconcini and chorizo don't all fit on top of the rice, you can stir some through the rice instead. This will create melty pockets of cheese!



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1. COOK THE RICE

Set oven grill to 220°C.

Place rice in a saucepan, cover with 1.5 x amount of water and bring to a boil. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



4. TOSS THE RICE

Drain and add olives to pan along with cooked rice, tomato paste and **1/4 cup water**. Toss until well combined. Season to taste with **salt and pepper**.



2. COOK THE CHORIZO

Heat a frypan over medium-high heat with **oil**. Dice and add chorizo (see notes). Cook for 3-5 minutes until browned. Remove to a plate and keep pan on heat.



5. BAKE THE RICE

Transfer rice to an oven dish (see notes). Drain bocconcini. Scatter on top of rice with chorizo (see notes). Place under oven grill for 5 minutes until cheese is melted.



3. SAUTÉ THE VEGETABLES

Dice onion, capsicum and tomatoes. Add to pan as you go along with **1 tbsp oregano**. Cook until softened.



6. FINISH AND SERVE

Garnish the rice with fresh basil leaves and serve at the table.

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**

