





# **Smoky Chorizo Paella**

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







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.

PROTEIN TOTAL FAT CARBOHYDRATES 84g

### **FROM YOUR BOX**

ARBORIO RICE	300g
CORN COBS	2
GREEN BEANS	250g
RED CAPSICUM	1
TOMATOES	2
PARSLEY	1 packet
PARSLEY BROWN ONION	1 packet
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BROWN ONION	1
BROWN ONION CHORIZO SAUSAGE	1 400g

#### FROM YOUR PANTRY

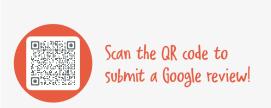
oil for cooking, salt, pepper, smoked paprika, ground turmeric

#### **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 cobs. Trim and halve beans. Slice capsicum and chop tomatoes. Roughly chop parsley. Keep separate.



#### 3. COOK THE SAUSAGE

Slice onion and sausage (see notes). Add to a 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 tomatoes 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.

