



Product Spotlight: Tomatoes

Did you know that tomatoes come in many different colours, from yellow to purple and many shades in between! There are even stripy ones!



Chorizo Rice Bowl with Charred Corn

Smoky chorizo, sweet charred corn, creamy guacamole, and fluffy rice come together in this vibrant, Mexican-inspired bowl bursting with colour, texture, and fresh summer flavour.



30 minutes



Pork



4/6 servings

Switch it up!

Wrap everything in tortillas or crunchy taco shells to switch this dish into burritos or tacos. Dollop on sour cream or yoghurt for a cool and creamy element, or spice it up with chipotle sauce, hot sauce or a sprinkle of dried chilli flakes.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	35g	87g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
LIME	1	2
AVOCADOS	2	3
CORIANDER	1 packet	2 packets
CHORIZO	2-pack	3
RED ONION	1	1
CORN COBS	2	3
TOMATOES	2	3
TOMATO RELISH	1 jar	2 jars

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Instead of cooking the onion, pickle for a bright, zingy topping. Pickle in a mixture of vinegar, salt, sugar and water.

Want to bulk it up? Add drained tinned black beans, capsicum, or baby spinach. You can add these fresh or cook at step 5.



1. COOK THE RICE

Place **rice** in a saucepan and cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P – use 900ml water for the rice.



2. MAKE THE GUACAMOLE

Add **zest and juice from 1/2 lime** (reserve remaining) to a bowl along with roughly chopped **avocado** and finely chopped **coriander stems**. Use a fork or potato masher to mash to desired consistency. Season to taste with **salt and pepper**.

6P – add zest and juice from 1 lime.



3. PREPARE THE INGREDIENTS

Dice **chorizo**, slice **onion** (see notes), remove **corn** kernels from **cobs**, dice **tomatoes** and wedge reserved **lime**. Set aside with **coriander leaves**.



4. CHAR THE CORN

Heat a frypan over medium-high heat with **oil**. Add **corn** and cook for 4–6 minutes, or until charred. Remove to a bowl and keep pan over heat.



5. COOK THE CHORIZO

Add **onion** and **chorizo** to pan (add extra **oil** if necessary). Cook for 4–6 minutes until onion softens and chorizo begins to char. Reduce to medium heat. Add **tomato relish** and **1/2 cup water**. Simmer for 2 minutes. Season to taste with **salt and pepper**.

6P – use 2 jars relish and 1/2–1 cup water.



6. FINISH AND SERVE

Divide **rice** among bowls. Top with **chorizo**, **charred corn**, **guacamole** and **diced tomato**. Serve with **lime wedges** and garnish with **coriander leaves**.



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