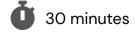




Spanish Paella

with Smoked Sausage

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





2 servings



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.

PROTEIN TOTAL FAT CARBOHYDRATES 31g

FROM YOUR BOX

ARBORIO RICE	150g
CORN COB	1
GREEN BEANS	1 bag (150g)
RED CAPSICUM	1
ТОМАТО	1
PARSLEY	1 packet
PARSLEY BROWN ONION	1 packet
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BROWN ONION	1
BROWN ONION CHORIZO SAUSAGE	1 200g

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 it 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 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 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.

