



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Olives

There are many different types of olives! The largest is called 'donkey olive' and the smallest 'bullet olive'.



P4 Spanish Paella with Chorizo

A delicious one pot Spanish rice dish with fresh veggies, smoked chorizo, green olives and fresh parsley to finish.

 20 minutes

 4 servings

 Pork

January - February 2022

Serve it your way!

Leave the cooked chorizo, drained olives and chopped parsley separate when serving so everyone can have fun customising their own bowl!

FROM YOUR BOX

ARBORIO RICE	300g
CHORIZO	1 packet
RED CAPSICUM	1
GREEN BEANS	1 bag (250g)
SPANISH SPICE MIX	1 packet
TINNED CHERRY TOMATOES	400g
GREEN OLIVES	1 jar
PARSLEY	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Check the rice after 6 minutes of boiling. When it is cooked the rice should be tender but still firm.

If you are cooking for anyone who is sensitive to spice you can leave the chorizo out and serve at the end as a topping.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 6–8 minutes until tender (see notes). Drain and rinse.



2. COOK THE CHORIZO

Heat a frypan over medium–high heat with oil. Slice and add chorizo. Cook for 4–5 minutes until crispy. Remove and set aside, keep pan on heat.



3. COOK THE VEGETABLES

Slice capsicum, trim and halve beans. Add to pan as you go along with Spanish spice mix and **2 tbsp oil**. Cook for 3 minutes until fragrant. Stir in tinned cherry tomatoes and simmer for 5 minutes.



4. STIR THROUGH RICE

Stir through cooked rice, drained olives and cooked chorizo (see notes). Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Chop parsley and scatter over top of rice to garnish. 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**

