



### Product Spotlight: Baby spinach

Baby spinach is harvested earlier than regular spinach, and it is a good source of vitamin B2, so it can help boost energy levels.



## Mediterranean Risoni

### with Chorizo and Feta

A Mediterranean medley of feta, olives, cucumber and cherry tomatoes tossed with chorizo sausage, risoni and a balsamic dressing.



25 minutes



4 servings



Pork/Beef

## Make it a side!

*Feeding extra guests? This makes a fantastic side dish as well! Prepare ahead and serve cold at a picnic or family gathering.*

## FROM YOUR BOX

RISONI	1 packet (250g)
PORK/BEEF CHORIZO	400g
CHERRY TOMATOES	2 packets (2 x 200g)
BABY CUCUMBERS	1 punnet
FETA CHEESE	1 packet
GREEN OLIVES	1 jar
BABY SPINACH	1 bag (60g)

## FROM YOUR PANTRY

olive oil, pepper, balsamic vinegar, ground or smoked paprika, dried oregano

## KEY UTENSILS

large frypan, saucepan

## NOTES

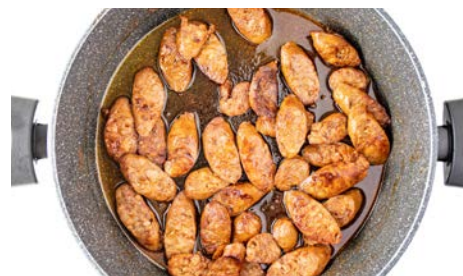
You can remove the skin of the chorizo if preferred. The chorizo can be crumbled instead of sliced.

**No gluten option** - risoni is replaced with **gluten-free short pasta**. Cook as per instructions, or until al dente.



### 1. COOK THE RISONI

Bring a saucepan of water to a boil then add risoni. Simmer for 10 minutes, or until al dente. Drain and rinse under cold water.



### 2. COOK THE CHORIZO

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Slice and add chorizo along with **2 tsp paprika** (see notes). Cook for 4-5 minutes until slightly crispy. Remove from heat.



### 3. PREPARE THE DRESSING

Whisk together **2 tsp oregano**, **2 tbsp vinegar** and **2 tbsp olive oil** in a large salad bowl.



### 4. PREPARE THE SALAD

Halve tomatoes and slice cucumbers. Dice or crumble feta cheese. Drain olives. Add to salad bowl along with spinach.



### 5. TOSS IT ALL TOGETHER

Toss cooked risoni and chorizo (including oil from pan) with prepared salad and dressing.



### 6. FINISH AND SERVE

Season risoni with **pepper** to taste. 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**

