PRODUCT SPOTLIGHT: HOLY SMOKE

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.

3. SMOKEY CHORIZO

WITH LENTILS

A nourishing stew with leek, puy lentils and West Australian smoked chorizo, cooked until crispy, finished with a creamy dollop of yoghurt.

⏳ 30 Minutes   🍽 2 Servings

13 April 2020

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
40g	46g	51g

FROM YOUR BOX

PUY LENTILS	1 packet (100g)
SMOKED CHORIZO	1 packet
LEEK	1/2 *
CARROT	1
BABY WOMBOK CABBAGE	1/2 *
CHICKEN STOCK	1 jar
CHOPPED TOMATOES	400g
NATURAL YOGHURT	3/4 cup *
THYME	1/2 packet *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, smoked paprika, dried oregano, red wine vinegar

KEY UTENSILS

saucepan, large frypan or saucepan with lid

NOTES

Crush a small garlic clove into the yoghurt. The garlic will complement the smokey chorizo flavour!

No pork option - chorizo is replaced with smoked chicken breast. Add an extra 1 tsp smoked paprika to the stew with the vegetables. Slice and add chicken in step 4.

1. COOK THE LENTILS

Place lentils in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes, or until tender but still firm. Drain and rinse.

2. COOK THE CHORIZO

Roughly dice chorizo. Add to a frypan with **1 tbsp oil** over medium-high heat. Cook for 4-5 minutes until crispy. Remove chorizo to a plate, leaving oil in pan.

3. SAUTÉ THE VEGETABLES

Slice leek and carrot into rounds. Roughly chop cabbage. Add to pan along with **2 tsp smoked paprika** and **1 tsp dried oregano**. Cook for 4-5 minutes until softened.

4. SIMMER THE STEW

Stir in chicken stock paste, chopped tomatoes and **2 cups water**. Cover and simmer for 10 minutes.

5. ADD THE CHORIZO AND LENTILS

Drain and rinse lentils. Stir through stew along with chorizo. Add **1/2 tbsp vinegar** and season to taste with **salt and pepper**.

6. FINISH AND PLATE

Divide chorizo and lentils among bowls. Serve with a dollop of yoghurt (see notes) and garnish with thyme leaves.