



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sweet Corn

Corn is a special food, falling into not just one food category but two. The kernels are classified as a vegetable, but if you dry and pop them into popcorn they are considered a grain!



3 Spanish Chorizo Paella

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



30 minutes



2 servings



Pork

28 September 2020

Spice it up!

If you have some saffron in the pantry you can add it to the chorizo as it cooks. Finish the paella with a drizzle of garlic aioli.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	46g	79g

FROM YOUR BOX

BROWN RICE	150g
CORN COB	1
GREEN BEANS	1/2 bag (75g) *
RED CAPSICUM	1
TOMATO	1
PARSLEY	1/3 bunch *
SHALLOT	1
CHORIZO	1 packet
AUSTRALIAN FETA	1/2 tub *
LEMON	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, garlic (1 clove), ground turmeric

KEY UTENSILS

large frypan, saucepan

NOTES

The parsley can be a little sandy, rinse before using if needed.

No pork option - chorizo is replaced with smoked chicken breast. Slice and stir through paella at the end.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. PREPARE THE VEGGIES

Remove corn from cob. Trim and halve beans. Slice capsicum and chop tomato. Roughly chop parsley (see notes). Keep separate.



3. COOK THE CHORIZO

Slice shallot and chorizo. Add to a frypan over medium-high heat with **oil**. Stir in **1/2 tbsp smoked paprika** and **1 tsp turmeric** (add more oil if needed). Cook for 5 minutes until softened.



4. ADD VEGGIES

Add corn, beans, capsicum and tomato to pan. Crush in **1 garlic clove** and cook for 5 minutes until softened.



5. STIR IN RICE

Add cooked rice and stir through until well coated. Season with **salt and pepper** to taste.



6. FINISH AND PLATE

Divide rice among bowls. Garnish with chopped parsley, crumbled feta cheese and serve with lemon wedges.

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**

