



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Brown Rice


Brown rice is wholegrain rice with the inedible outer hull removed. It has a delicious, nutty taste and comes with many health benefits!



1 Chicken Saffron Paella

Quick & easy cheat's paella using brown rice, veggies and fragrant saffron threads. Drizzled with aioli and garnished with fresh parsley – this is a summer hit ☀️

 20 minutes

 2 servings




 Chicken

28 December 2020

Love lemons?

If you have lemons in your garden – wedge one to squeeze over the top for a lovely fresh flavour boost.

FROM YOUR BOX

BROWN RICE	150g
SHALLOT	1
SAFFRON	1 packet
GARLIC CLOVES	1-2
CHICKEN STIR-FRY STRIPS 	300g
TOMATOES	2
CORN COB	1
LEMON	1/2 *
PARSLEY	1/2 bunch *
AIOLI	50g
 CHICKPEAS	1/2 tin (200g) *
 OLIVES	1 tub

*Ingredient also used in another recipe

FROM YOUR PANTRY


oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

saucepan, frypan

NOTES

Add 1 tsp cumin or oregano for extra flavour!

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



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.



4. PREPARE THE TOPPINGS

In the meantime, wedge lemon, chop parsley and combine aioli with **1-2 tsp water** to reach a runny consistency. Set aside.




2. SAUTÉ SHALLOT & SAFFRON

Heat a frypan with **1-2 tbsp oil** over medium heat. Slice shallot and add along with saffron and **2-3 tsp smoked paprika**. Crush in garlic. Cook for 3-4 minutes or until softened.



5. TOSS IN THE RICE

Stir in **2-3 tbsp water** and toss cooked rice into pan. Season well to taste with **salt and pepper** (see notes).

 **VEG OPTION** - Additional to above, rinse and stir in 1/2 tin chickpeas.



3. ADD THE VEGETABLES


Add chicken strips to pan. Dice tomatoes and remove corn from cob. Add to pan as you go and cook for 5-6 minutes or until chicken is cooked through.

 **VEG OPTION** - Follow instructions as above, omitting chicken.



6. FINISH AND SERVE

Divide paella among plates. Drizzle with aioli, garnish with parsley and lemon wedges.

 **VEG OPTION** - Divide paella among plates. Drizzle with aioli and garnish with parsley, lemon wedges and olives.

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

