

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Sweet Corn


Corn is also known as maize. It originated in Mexico more than 10,000 years ago!



3 Spanish Chorizo Pasta

A colourful pasta medley with sweet corn kernels, cherry tomatoes and creamy feta cheese, topped with smoked chorizo from Holy Smoke and finished with fresh parsley.

 20 minutes

 2 servings




 Pork

27 August 2021

Switch it up!

You can transform this dish into a warm pasta bake! Transfer the tossed pasta and chorizo into an oven dish and crumble the feta cheese over top. Place under the oven grill until the cheese is melted.

FROM YOUR BOX

FRESH SHORT PASTA	1 packet (250g)
CHORIZO 	1 pack (150g)
CORN COB	1
CHERRY TOMATOES	1 bag (200g)
YELLOW CAPSICUM	1
SPANISH SPICE MIX	1/2 packet (10g)
FETA CHEESE	1 tub
PARSLEY	1/2 bunch *
 ZUCCHINI	1
 CAPSICUM STRIPS	1 tub

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan


NOTES

The chorizo can also be crumbled into the pan and tossed through the pasta if you like a little spice.

Any remaining Spanish spice mix can be used in scrambled eggs or for a stew.

No pork option - chorizo is replaced with chicken mince. Cook mince in a frypan with oil for 5 minutes. Keep in pan for step 3.

No gluten option - pasta is replaced with GF pasta.

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



1. COOK THE PASTA

Bring a large saucepan of water to the boil. Add pasta and cook for 5-7 minutes or until cooked al dente. Drain and rinse briefly, set aside.



2. COOK THE CHORIZO


Meanwhile, heat a frypan over medium-high heat with **oil**. Slice chorizo and cook for 2-3 minutes each side until golden. Remove from pan.

 **VEG OPTION - Skip this step.**



3. SAUTÉ THE VEGETABLES

Add **1 tbsp oil** to pan. Remove corn from cob, halve tomatoes and slice capsicum. Add to pan as you go along with 1/2 packet of spice mix. Cook for 5 minutes until fragrant.

 **VEG OPTION - Slice zucchini into crescents and cook as above with vegetables.**



4. TOSS THE PASTA

Add pasta to pan along with drained feta cheese and toss together until coated. Season with **salt and pepper**.

 **VEG OPTION - Toss pasta as above along with drained capsicum strips.**



5. FINISH AND PLATE

Chop parsley. Divide pasta among bowls. Top with chorizo and garnish with parsley.

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**

