

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Olives

Green olives are picked when they have reached full size but before they have had a chance to fully ripen.



3 Spanish Paella with Chorizo

A delicious Spanish rice dish with fresh veggies, smoked chorizo, green olives and fresh parsley to finish.

 20 minutes

 2 servings

 Pork

31 December 2021

Serve it your way!

Leave the cooked chorizo, drained olives and chopped parsley separate when serving so everyone can have fun customising their own bowl!

FROM YOUR BOX

ARBORIO RICE	150g
CHORIZO 	1 packet
RED CAPSICUM	1
GREEN BEANS	1 bag (150g)
SPANISH SPICE MIX	1 packet
TINNED CHERRY TOMATOES	400g
GREEN OLIVES	1 jar
PARSLEY	1 bunch
 TINNED CANNELLINI BEANS	400g
 SMOKED TOMATOES	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, saucepan

NOTES

Check the rice after 6 minutes of boiling. When it is cooked the rice should be tender but still firm.

If you are cooking for anyone who is sensitive to spice you can leave the chorizo out and serve at the end as a topping.

No pork option - chorizo is replaced with cooked chicken breast. Toss through with rice in step 4 to warm through.

 **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 a boil and simmer for 6-8 minutes until tender (see notes). Drain and rinse.



2. COOK THE CHORIZO

Heat a frypan over medium-high heat with oil. Slice and add chorizo. Cook for 4-5 minutes until crispy. Remove and set aside, keep pan on heat.

 **VEG OPTION - Skip this step.**



3. COOK THE VEGETABLES

Slice capsicum, trim and halve beans. Add to pan as you go along with Spanish spice mix and **2 tbsp oil**. Cook for 3 minutes until fragrant. Stir in tinned cherry tomatoes and simmer for 5 minutes.

 **VEG OPTION - Heat frypan over medium-high heat with oil. Cook vegetables as above.**



4. STIR THROUGH RICE

Stir through cooked rice, drained olives and cooked chorizo (see notes). Season with **salt and pepper** to taste.

 **VEG OPTION - Stir through rice, drained olives and cannellini beans. Season with salt and pepper to taste.**



5. FINISH AND SERVE

Chop parsley and scatter stir through rice. Serve at the table.

 **VEG OPTION - Garnish paella with chopped parsley and smoked tomatoes to taste.**

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

