

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Avocado

Did you know that avocado is a fruit and contains 20 different vitamins and minerals? It is the only fruit to contain heart healthy monounsaturated fat... good fat!



3 Chorizo One Pot with Corn Chips

A hearty chorizo & lentil stew topped with creamy avocado and served with crunchy Tortilla strips.

 20 minutes

 2 servings

 Pork

23 July 2021

Make cheesy nachos

Spread the corn chips on an oven tray and scatter over grated cheese (and some jalapeños if you wish!). Delicious served with the chorizo stew.

FROM YOUR BOX

CHORIZO 	1 packet (150g)
SPRING ONIONS	2
RED CAPSICUM	1/2 *
SWEET POTATO	200g
TOMATO SUGO	1/2 jar *
CHOPPED TOMATOES	400g
RED LENTILS	50g
AVOCADO	1
CORN COB	1
SHREDDED CHEDDAR	1/2 packet (100g) *
TORTILLA STRIPS	1 bag
 HALLOUMI	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, 1 stock cube (of choice)

KEY UTENSILS

large frypan

NOTES

No pork option – chorizo is replaced with **300g chicken mince**. Add 2 tsp smoked paprika at step 2.

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



1. COOK THE CHORIZO

Heat a frypan with **oil** over medium heat. Dice chorizo and slice spring onions (reserve tops), add to the pan as you go.

 **VEG OPTION** – Rub halloumi with 1 tsp smoked paprika. Cook in a heated frypan with oil until golden. Remove to a chopping board, keep pan over heat.



2. ADD THE VEGETABLES

Dice capsicum and sweet potato, add to pan with **1 tbsp cumin**. Cook for 2-3 minutes.

 **VEG OPTION** – Slice spring onion. Dice capsicum and sweet potato, add to pan with 1 tbsp cumin. Cook for 2-3 minutes.



3. SIMMER THE STEW

Add tomato sugo, chopped tomatoes and lentils along with **1 cup water**. Crumble in **1 stock cube**. Simmer, semi-covered, for 10 minutes.



4. PREPARE THE GARNISH

Dice avocado and slice reserved green spring onion tops. Remove corn kernels from cob.

 **VEG OPTION** – Prepare toppings as above. Dice halloumi into 1cm cubes and return to stew.



5. FINISH AND SERVE

Adjust stew seasoning with **salt and pepper** to taste.

Serve stew topped with avocado, corn, spring onions and cheese. Serve with tortilla strips.

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

