

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Risoni

It looks like large-grained rice but risoni (or Orzo) is an Italian pasta variety often used in soups, stews and braises.



3 Chorizo Risoni Paella

Delicious cheat's paella using risoni making it super quick and easy to prepare. Smokey mild chorizo from WA local Holy Smoke, free from nitrates and other nasties!

 20 minutes

 2 servings



 Pork

23 April 2021

Split it up

Cook the risoni and keep separate. Make a sauce using chorizo, veggies and tinned tomatoes. Season with stock and dried oregano. Serve risoni as pasta topped with chorizo sauce and fresh snow peas.

FROM YOUR BOX

RISONI	1 packet (125g)
NATURAL YOGHURT	3/4 tub (150g) *
SPRING ONIONS	3
GARLIC CLOVES	2
CHORIZO 	1 packet (150g)
CARROT	1
CAPSICUM STRIPS	1 tub
TINNED CHERRY TOMATOES	400g
SNOW PEAS	1/2 packet (75g) *
 HALLOUMI	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, smoked paprika, ground turmeric, stock cube


KEY UTENSILS

saucepan, frypan

NOTES

No pork option - chorizo is replaced with Portuguese smoked chicken. Slice and serve on top of risoni paella at the end. (Increase spices to taste at step 3 & 4).

No gluten option - risoni is replaced with 150g brown rice. Boil rice for 15-20 minutes or until tender. Drain, rinse and stir into pan at step 5 (add some water if needed).

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



1. COOK THE RISONI

Bring a saucepan of water to the boil. Add risoni with **1 tsp turmeric and 1 stock cube**. Cook for 9 minutes. Drain, rinse in cold water. Set aside.




2. PREPARE GARLIC YOGHURT

Combine yoghurt with chopped green ends of spring onions, 1 small crushed garlic clove, **salt and pepper**, set aside.



3. COOK THE CHORIZO

Slice chorizo and spring onions. Cook in a frypan with **oil** for 5 minutes over medium heat. Add **1/2 tsp smoked paprika and 1/2 tsp cumin**.

 **VEG OPTION - Dice halloumi and slice spring onions. Cook in a large pan with oil over medium heat until golden. Season with 1 tsp paprika and 1 tsp cumin.**



4. ADD THE VEGETABLES

Grate carrot and add to pan with drained capsicum strips and tinned cherry tomatoes. Crush in 1 garlic clove and cook for a further 2-3 minutes.



5. TOSS IN THE RISONI

Add cooked risoni to pan, mix well to combine. Trim and halve snow peas, scatter on top. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve risoni paella topped with any extra spring onions and a dollop of garlic yoghurt.

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