



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Suppa Club


We love Suppa Club. Founder Dave is amazing & as passionate as we are about local produce & supporting our local farmers. He started with a range of 4 delicious soups which has now grown to over 20!


You can find our favourites on the Marketplace!



3 Spanish Gazpacho Pasta with Chorizo

Pasta tossed with Suppa Club's Gazpacho soup and topped with local chorizo... a local feast to say the least!

 20 minutes

 2 servings




 Pork

23 November 2020

Save the soup for lunch!

Toss the pasta with a tomato sugo, pasta sauce or pesto - and save the delicious Suppa Club Gazpacho soup for lunch instead!

FROM YOUR BOX

SHORT PASTA	250g
RED CAPSICUM	1/2 *
CORN COB	1
DICED CHORIZO 	1 packet (100g)
AVOCADO	1
CHIVES	1/2 bunch *
SPINACH & ROCKET LEAVES	1/2 bag (30g) *
FETA CHEESE	1 packet
GAZPACHO SOUP	1 jar
 WALNUTS	50g
 COURGETTE	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika (Veg option and No Pork option only)


KEY UTENSILS

saucepan, frypan

Try crushing the walnuts with a relatively heavy object in a clean kitchen towel (folded over).

No pork option - chorizo is replaced with cooked chicken. Cook with vegetables at step 2, add 1/2-1 tsp smoked paprika for flavour (add to taste).

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 according to the packet instructions or until cooked al dente. Drain and rinse briefly, return to saucepan, see step 3.




4. TOSS PASTA & SOUP

As you return pasta to saucepan, pour in gazpacho soup and combine well.



2. COOK THE CHORIZO

Heat a frypan with oil over medium heat. Dice capsicum and remove kernels from corn cob. Add to the pan as you go with chorizo. Cook until golden.

 **VEG OPTION - Crush walnuts (see notes) and dice courgette. Add to pan with remaining veggies, 1 tsp smoked paprika, salt and pepper.**



5. FINISH AND SERVE

Serve pasta and sauce in bowls and top with corn mixture. Garnish with prepared ingredients to your liking and season with salt and pepper.



3. PREPARE THE GARNISH

Quarter avocado and chop chives. Arrange on a platter/board with leaves and diced or crumbled feta cheese.

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

