

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED




### Product Spotlight: Free-range Eggs

Eggs are nutritional powerhouses!  
They contain very high quality  
protein, iron, an abundance of  
vitamins, minerals and disease-  
fighting carotenoids!



## 2 Chorizo & Sunny Eggs with Croutons

A delicious salad tossed in a mashed avocado dressing and served topped with fried chorizo, boiled eggs and crunchy croutons - a winning combination.

 20 minutes

 4 servings



 Pork

8 February 2021

### *Make it family friendly*

*Make this dish more family friendly. Use the chorizo, eggs & cherry tomatoes to make a simple fry-pan frittata served with salad & croutons. Alternatively, add some cooked pasta as a base & serve all ingredients on a platter for everyone to assemble their own plate.*

## FROM YOUR BOX

FREE-RANGE EGGS	4-6
GREEN BEANS	1 packet (250g)
AVOCADO	1
CHERRY TOMATOES	1 packet (200g)
MESCLUN LEAVES	1/2 bag (100g) *
SHREDDED BEETROOT	1 packet
CHORIZO 	1 packet
SPRING ONIONS	1/4 bunch *
WHOLEMEAL BREAD ROLLS	2-pack
 HALLOUMI	1 packet (300g)

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, 1 small garlic clove  
+ smoked paprika for no pork & Veg option.


## KEY UTENSILS

saucepan, large frypan

## NOTES

**No pork option - chorizo is replaced with chicken schnitzels.** Rub with 1 tsp smoked paprika and cook for 5 minutes on each side. Slice and add to salad to serve.

**No gluten option - bread is replaced with GF bread.**

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



### 1. COOK THE EGGS & BEANS

Bring a saucepan with water to the boil. Add eggs and boil for 7 minutes. Trim, halve and add green beans for the last 3 minutes of cooking. Drain and cool under running water. Peel eggs.



### 2. MAKE AVOCADO DRESSING

Dice avocado and add to a bowl with **1 small crushed garlic clove** and **2 tbsp olive oil**. Roughly mash to combine and season to taste with **salt and pepper**.




### 3. PREPARE THE SALAD

Halve tomatoes and add to bowl along with mesclun leaves, beetroot and beans. Toss with avocado dressing.



### 4. COOK THE CHORIZO

Heat a large frypan with **oil** over medium-high heat. Slice and add chorizo and spring onions. Cook for 3-5 minutes or until golden. Set aside on a plate, leaving oil in the pan over medium heat.

 **VEG OPTION - Slice or dice halloumi and toss with 1 tsp smoked paprika. Cook as per instructions above.**



### 5. MAKE THE CROUTONS

Tear/slice bread into bite-sized pieces and toss in the heated pan for 3-5 minutes or until golden and crunchy. Add more oil if needed.



### 6. FINISH AND SERVE

Serve salad topped with chorizo, crunchy croutons and eggs.

 **VEG OPTION - Serve salad topped halloumi, crunchy croutons and eggs.**

**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**

