



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Holy Smoke

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients & share our strong beliefs in supporting our local community.



## 2 Spanish Tapas

Serve up a Spanish feast mid-week with these easy to prepare tapas ingredients. We love the chorizo from Holy Smoke which is both nitrate free and locally made!

 25 minutes

 4 servings




 Pork

26 March 2021

## Weekend Feast!

*This dish is easy to transform to a weekend feast! Add some manchego style cheese, pickles, prawns or a simple paella to serve 6-8 people!*

## FROM YOUR BOX

DICED POTATOES	1 bag (800g)
RED ONION	1
GARLIC CLOVES	2
CHOPPED TOMATOES	400g
WHITE BEANS	400g
CHORIZO 	1 packet (250g)
CIABATTA LOAF	1
BABY SPINACH	1 bag (120g)
GREEN OLIVES (STUFFED)	1 jar
AIOLI	100g
CHIVES	1/3 bunch *
 HALLOUMI	1 packet
 FREE-RANGE EGGS	6-pack

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS


2 saucepans, oven tray

## NOTES

Roast potatoes instead of boiling them at step 1. Add chorizo to cook halfway through roasting.

**No pork option - chorizo is replaced with smoked Portuguese chicken.** Slice and serve as is at the final step.

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

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



### 1. BOIL THE POTATOES

Set oven to 220°C, grill. Boil the kettle.

Place diced potatoes in a saucepan and cover with hot water. Cook for 7-8 minutes or until softened. Drain, see step 3.




### 4. SLICE & WARM THE BREAD

Slice bread and warm in the oven for 2-3 minutes. Wrap in a clean tea towel to keep warm.



### 2. PREPARE THE SPANISH BEANS


Dice onion and add to a saucepan with **oil**, sauté for 3-4 minutes or until softened. Crush in garlic and season with **3 tsp smoked paprika**. Add chopped tomatoes and drained beans. Simmer, uncovered, for 10 minutes.

 **VEG OPTION - Cook as above, simmer for 5 minutes then see step 5.**



### 5. FINISH SPANISH BEANS


Add spinach to Spanish beans to wilt (or serve fresh). Season with **salt and pepper** to taste.

 **VEG OPTION - Make 6 indents and crack the eggs into sauce. Cover and simmer for further 5-6 minutes or until eggs are cooked to your liking.**



### 3. ROAST THE POTATOES


Slice or dice chorizo. Toss on a lined oven tray with potatoes, **2 tbsp oil, pepper**. Roast for 10 minutes or until golden.

 **VEG OPTION - Tear halloumi and toss with 1 tsp smoked paprika, potatoes, pepper and oil on a lined oven tray and roast for 10 minutes.**



### 6. FINISH AND SERVE

Arrange a serving platter with roasted potatoes, chorizo, Spanish beans, olives, and aioli for dipping. Scatter with chopped chives to serve.

 **VEG OPTION - Arrange a platter with roasted potatoes, halloumi, Spanish beans, olives, and aioli for dipping. Scatter with chopped chives.**

**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**

