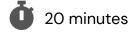






Spanish Rice with Chorizo

A vibrant family share dish with colourful vegetables cooked in saffron and smoked paprika, tossed with tomato rice, and topped with crispy chorizo pieces.





4 servings



Garnish it!

If you have any fresh parsley you can use it to garnish. The paella is also delicious finished with some aioli or a squeeze of lemon!

FROM YOUR BOX

BROWN RICE	300g
CHORIZO 🍧	1 packet
SPRING ONIONS	1/3 bunch *
RED CAPSICUM	1
CORN COBS	2
SAFFRON	1 packet
CHOPPED TOMATOES	400g
ALFALFA SPROUTS	1/2 punnet *
* ZUCCHINI	1
TINNED CANNELLINI BEANS	400g

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

large frypan, saucepan

NOTES

The chorizo is served as a topping as it can have a little spice. You can toss it through the rice if you prefer.

No pork option - chorizo is replaced with chicken stir-fry strips. Cook in pan along with vegetables in step 3.

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



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes, or until tender. Drain and rinse.



2. COOK THE CHORIZO

Heat a frypan over medium-high heat with oil. Dice and cook chorizo for 4-5 minutes until crispy. Remove to a plate and keep pan on heat.

VEG OPTION - Slice zucchini and cook in pan with oil for 2-3 minutes until softened.



3. COOK THE VEGETABLES

Slice spring onions (reserve green tops) and capsicum. Remove corn kernels from cobs. Add to pan as you go along with oil, 3 tsp smoked paprika and saffron. Cook for 3-4 minutes until softened.

VEG OPTION - Cook vegetables as above with zucchini.



4. SIMMER THE SAUCE

Stir in chopped tomatoes. Simmer for 5 minutes.



5. STIR IN RICE

Stir cooked rice through the vegetables and season with **salt and pepper**.

WEG OPTION - Drain and add beans along with rice.



6. FINISH AND SERVE

Top the rice with chorizo, spring onion tops and alfalfa sprouts.

VEG OPTION - Top rice with spring onion tops and alfalfa sprouts.

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 **O481 072 599** or send an email to **hello@dinnertwist.com.au**



