



**Product Spotlight:  
Baby spinach**


Baby spinach is harvested earlier than regular spinach, and it is a good source of vitamin B2, so it can help boost energy levels.




# Mediterranean Risoni

## with Chorizo and Feta

A Mediterranean medley of feta, cucumber and tomato tossed with chorizo sausage, risoni and a balsamic dressing.

 25 minutes

 2 servings

 Pork

December 2022 - January 2023

## Make it a side!

*Feeding extra guests? This makes a fantastic side dish as well! Prepare ahead and serve cold at a picnic or family gathering.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	69g	57g

## FROM YOUR BOX

RISONI	1 packet (125g)
PORK CHORIZO	200g
TOMATO	1
LEBANESE CUCUMBER	1
FETA CHEESE	1 packet
BABY SPINACH	1 bag (60g)

## FROM YOUR PANTRY

olive oil, pepper, balsamic vinegar, ground or smoked paprika, dried oregano

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can remove the skin of the chorizo if preferred. The chorizo can be crumbled instead of sliced.

**No gluten option - risoni is replaced with gluten-free short pasta.** Cook as per instructions, or until al dente.



### 1. COOK THE RISONI

Bring a saucepan of water to a boil then add risoni. Simmer for 10 minutes, or until al dente. Drain and rinse under cold water.



### 2. COOK THE CHORIZO

Heat a frypan over medium-high heat with **1 tbsp olive oil**. Slice and add chorizo along with **2 tsp paprika** (see notes). Cook for 4-5 minutes until slightly crispy. Remove from heat.



### 3. PREPARE THE DRESSING

Whisk together **1/2 tsp oregano**, **2 tsp vinegar** and **2 tsp olive oil** in a large salad bowl.



### 4. PREPARE THE SALAD

Dice tomato and cucumber. Dice or crumble feta cheese. Add to salad bowl along with spinach.



### 5. TOSS IT ALL TOGETHER

Toss cooked risoni and chorizo (including oil from pan) with prepared salad and dressing.



### 6. FINISH AND SERVE

Season risoni with **pepper** to taste. Serve at the table.

**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**

