



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Saffron

Saffron is an extremely labor-intensive crop, making it one of the most precious spices in the world.



3 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.

 20 minutes

 2 servings




 Pork

19 November 2021

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	150g
CHORIZO 	1 packet
SPRING ONIONS	2
GREEN CAPSICUM	1/2 *
CORN COB	1
SAFFRON	1/2 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

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 cob. Add to pan as you go along with oil, **2 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**.

 **VEG 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 **0481 072 599** or send an email to hello@dinnertwist.com.au

