# **DINNERLY**

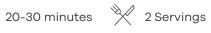


# Warm Chorizo Risoni Salad

with Roasted Capsicum and Sweet Potato







Although it may look like large grains of rice, risoni is actually a pasta. Toss it through oven-baked chorizo and veggies, and dinner is served!

# WHAT WE SEND

- 6,17
- 200g risoni pasta 1

# WHAT YOU NEED

- chilli flakes
- Australian honey
- olive oil
- red wine vinegar <sup>17</sup>

# **TOOLS**

- baking paper
- · medium saucepan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

#### **ALLERGENS**

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

#### **NUTRITION PER SERVING**

Energy 965kcal, Fat 46.9g, Carbs 94.9g, Proteins 36.9g



# 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Bring a medium saucepan of salted water to the boil for the pasta.

Coarsely chop the **onion**. Cut the **capsicum** into 1-2cm chunks, discarding the seeds and membrane. Peel the **sweet potato** and cut into 1-2cm chunks. Thinly slice the **chorizo**.

Crush **1 garlic clove**.



# 2. Roast chorizo and veggies

Put the onion, capsicum, sweet potato and chorizo on the lined tray. Drizzle with 1tbs olive oil, season with salt and pepper and toss to combine. Roast, turning once, for 18-20 mins until the veggies are tender and the chorizo is browned.



# 3. Cook pasta

Meanwhile, crumble the **stock cubes** into the pan of boiling water. Cook the **pasta** for 9 mins or until al dente. Reserve **2 tbs cooking water** in a large bowl, then drain the pasta.



# 4. Make dressing

Add the garlic, 1½ tbs olive oil, 1 tbs red wine vinegar, 2 tsp honey and a pinch of chilli flakes, if using, to the reserved cooking water. Season with salt and pepper and stir to combine.



5. Serve up

Add the **pasta**, **chorizo**, **veggies** and any tray juices to the dressing and toss gently to coat. Taste, then season with **salt and pepper**. Divide the **pasta salad** among bowls and enjoy!



6. Make it yours

Add a handful of parsley, basil or rocket leaves for a burst of freshness. Use up any feta or bocconcini you might have by crumbling through. This salad is also great the next day – just refrigerate until required.