

# DINNERLY



## Warm Chorizo Risoni Salad with Roasted Capsicum and Sweet Potato



20-30 minutes



2 Servings

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 <sup>1</sup>

## 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 **1 tbs 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.