



Chorizo & Sweetcorn Orzotto

Salty and sweet are a reliably great combo in terms of flavour, and this dish is no exception! The chorizo accompanies the sweetcorn perfectly. Orzo is a rice-shaped pasta which makes for a fuss-free risotto. Wave goodbye to standing over the risotto pot stirring and adding the stock a cup at a time - this method is all in!

Ingredients

- Onion
- Garlic
- Chorizo
- Sweetcorn
- Orzo
- Chicken Stock Cube

- Cherry Tomatoes
- Light Cream Cheese
- Spinach
- Parmesan Cheese
- Parsley

Your Pantry

- Olive Oil

Nutritional Info

Calories: 564 kcal
Carbohydrates: 83.1 g
Protein: 22.7 g
Fat: 16.4g

Allergens

Milk (Cheese, Chorizo)

Wheat (Chorizo, Orzo)


Celery (Stock Cubes may also contain traces of Egg, Soya & Mustard)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Boil The Kettle**

2) **Prepare the vegetables**

Peel and finely chop the onions and garlic. Drain the sweetcorn. Finely chop the parsley. Slice the tomatoes in half.

Prepare the stock with 500ml boiling water to one cube. Set aside 175ml of stock per person.

3) **Saute the vegetables and chorizo**

Place a deep, medium-sized saucepan on medium heat. Once hot, add in the chorizo (without oil) and saute until crispy. Remove the chorizo, leaving the oil in the pan and place on a plate. Set aside for use in step 5. To the same pan, add the onion to the chorizo oil. Saute for 3-4 minutes or until the onion is softened and beginning to caramelize. Add the garlic and cook for a further 1 minute.

4) **Cook the orzotto**

To the onions, add the orzo, sweetcorn, chicken stock, and cherry tomatoes. Bring to a simmer and reduce the heat. Cook, uncovered for about 12-15 minutes or until the orzo is almost cooked through.

5) **Add the final ingredients**

Stir through the cream cheese, parmesan, spinach and parsley and cook until the spinach is wilted and the sauce is nice and thick. Return the crispy chorizo to the dish. Taste and season with salt and pepper to your liking - we love adding a few chilli flakes from the cupboard!

6) **Serve up!**

Serve in bowls and enjoy!



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