



SPICY ORZO AND ROASTED TOMATOES, CHORIZO, FETA AND BASIL

with Spier Signature Cabernet Sauvignon/Merlot/Shiraz

Spier Signature wines are unpretentious, easy going, and represents our ongoing commitment to our community and environment

Few things are better than comfort food and a generous glass of wine.

That's why we recommend pairing our Spier Signature Red Blend with this spicy orzo dish – bound to become your friends and family's favourite. The juicy and well-rounded red highlights the sweetness of the roasted baby tomatoes and peppery spice of Spain's favourite sausage. This is a fabulous dish to make any day of the week and can be served warm or at room temperature.

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COLLECTION



Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

- 400g mixed baby tomatoes (slice larger ones in half)
- 200g chorizo, sliced
- a few sprigs of thyme
- 45ml olive oil, plus extra
- salt and pepper to taste
- salted water for cooking the pasta
- 500g orzo pasta
- 1 ml red wine vinegar
- 1 garlic clove, finely grated
- at least 1 cup of crumbled feta
- a handful of fresh basil leaves

SERVES
4

METHOD

Preheat the oven to 220°C.

Place the tomatoes and sliced chorizo in a medium roasting tray, top with thyme and drizzle with olive oil.

Season with salt and pepper, and roast for 20-25 minutes until the tomatoes crack open and release their juices. Remove from the oven and set aside.

While the tomatoes are roasting, bring a large pot of salted water to a boil and cook the orzo until al dente (about 7 minutes), drain, then transfer to a mixing bowl and add the roasted tomato mixture.

Add the vinegar, garlic, feta and half of the basil. Stir to mix. Season with salt and pepper, then serve warm or at room temperature topped with additional basil.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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