

# Chorizo pilaf

## Ingredients

1 tbsp olive oil

---

1 large onion, thinly sliced

---

250g baby cooking chorizo, sliced

---

4 garlic cloves, crushed

---

1 tsp smoked paprika

---

400g can chopped tomato

---

250g basmati rice

---

600ml stock

---

1 lemon, zest peeled off in thick strips, plus wedges to serve

---

2 fresh bay leaves

---

small bunch parsley, chopped

---



## Method

- Step 1** Heat the oil in a large pan with a lid. Add the onion and cook for 5-8 mins until soft and golden. Push to the side of the pan and add the chorizo. Cook until lightly browned and some of the oils are released into the pan.
- Step 2** Add the garlic and paprika, then the tomatoes. Bubble over a medium heat for 5 mins, then add the rice, stock, lemon zest and bay leaves. Stir everything together well and bring to the boil. Put the lid on and cook over a very low heat for 12 mins.
- Step 3** Turn off the heat and leave to sit and steam for 10-15 mins. Stir through the parsley and serve with lemon wedges for squeezing over.