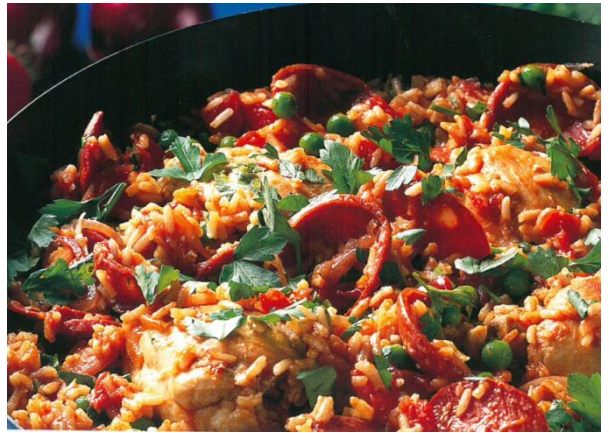


Chicken and Chorizo Rice

For Chicken and chorizo rice to feed 6 you will need:

500g chorizo sausage
2 red onions
2 tablespoons vegetable oil
6 chicken thighs
550g long-grain white rice
2 tablespoons paprika
1.2L chicken stock
2 400g cans chopped tomatoes
Salt and Pepper
300g petit pois
1 Sharp knife
1 Chopping board
1 Measuring jug
1 Large frying pan
1 Fish slice
1 Long wooden spoon
1 Large dixie



1. Finely slice chorizo.
2. Peel and slice the onions.
3. Heat the oil in the frying pan and fry the chicken thighs for 5 minutes, turning occasionally until they are browned. Remove from the pan and place in the dixie.
4. Add the chorizo to the frying pan and fry until crispy on their edges.
5. Add the onions, rice and paprika and cook for 1 minute.
6. Tip the contents of the frying pan into the dixie and add the tomatoes and stock. Stir well.
7. Cover and cook gently for 15 minutes, stirring occasionally until most of the liquid is absorbed and the rice is just cooked.
8. Add the peas, mix well and cover and cook for a further 5 minutes, or until the liquid is fully absorbed.

Enjoy!