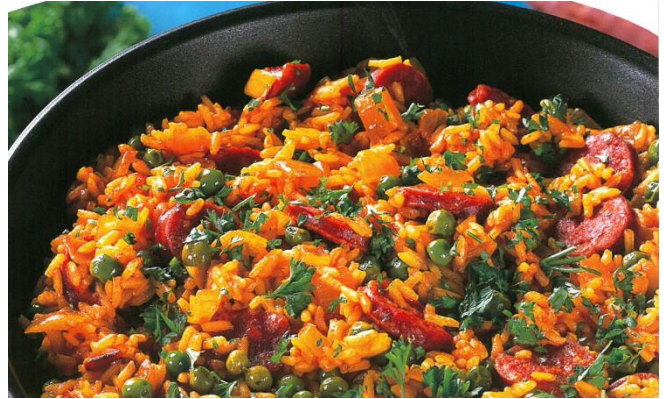


Spanish Rice With Sausage

For Spanish rice with sausage to feed 6 you will need:

500g chorizo sausage
2 onions
2 cloves garlic
2 tablespoons vegetable oil
2 tablespoons tomato purée
150g frozen peas
500g long-grain white rice
2 pints vegetable stock
1 teaspoons turmeric
Salt and Pepper
1 sharp knife
1 chopping board
1 garlic crusher
1 measuring jug
1 frying pan
1 fish slice
1 long wooden spoon
1 large dixie



1. Finely slice chorizo.
2. Peel and finely chop the onions. Peel and crush the garlic.
3. Heat the oil in the frying pan and fry the onions and garlic for 2 –3 minutes stirring frequently, until softened.
4. Tip the contents of the frying pan into the dixie and add the tomato puree, chorizo, peas, turmeric and stock. Mix well, then stir in the rice.
5. Cover and cook gently for 20 -25 minutes, stirring occasionally until almost all of the liquid is absorbed and the rice is cooked and tender.
6. Season with salt and pepper and serve.

Yummy!