

CHICKEN AND CHORIZO RISOTTO

Ingredients

$\frac{1}{2}$ onion
small piece pepper
small piece of chicken
1 slice chorizo
2 x 15ml oil
100g long grain rice
pinch turmeric
 $\frac{1}{2}$ chicken stock cube
300ml boiling water
50g frozen peas

Method

1. Chop onion and pepper.
2. Prepare chicken and chorizo.
3. Heat oil in a frying pan and cook onion and pepper until soft. Add chicken and chorizo, cook for 3 mins.
4. Add rice and use a wooden spoon to coat rice with oil.
5. Dissolve stock cube and turmeric in the boiling water and add to the rice. If the rice absorbs all the stock, add a little more water until the rice is cooked.
6. After 15mins stir in the peas.
7. Cook for a further 5 mins. Check rice is tender.
8. Serve