

Fragrant pork & rice one-pot

INGREDIENTS

- 4-6 good-quality sausages
- 1 tbsp olive oil
- ½ onion, finely chopped
- 2 garlic cloves, crushed
- 2 tsp each ground cumin and coriander
- 140g long grain rice
- 850ml vegetable stock
- 400g can chopped tomato
- ½ small bunch coriander, leaves picked

DIRECTIONS

1. Split the sausage skins, squeeze out the meat, then roll it into small meatballs about the size of a large olive. Heat the oil in a large non-stick saucepan, then brown the meatballs well on all sides until cooked – you might need to do this in batches. Set the meatballs aside.
2. Add the onion and garlic to the pan. Soften for 5 mins, stir in the spices and rice, then cook for another min. Pour in the stock and tomatoes. Bring to a simmer, scraping up any sausagey bits from the bottom of the pan. Simmer for 10 mins until the rice is just cooked, then stir in the meatballs with some seasoning. Ladle into bowls, scatter with coriander and serve with crusty bread..