

# 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

## DIRECTIONS

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.
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.
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.