

Mexican Red Rice

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This traditional Mexican dish of red rice is made with chorizo and tomatoes and is flavoured with chilli, garlic and paprika. It's traditionally served in floury tortillas with some guacamole and a dollop of soured cream if you like.

Ingredients:

200g long grain brown rice
100g chorizo sausage
2 x 400g tins chopped tomatoes
1 onion
2 garlic cloves
1 tbsp. tomato puree
100g each frozen sweetcorn and petit pois
200ml chicken stock
1 bay leaf
1 tsp. dried chilli flakes
1 tsp. caster sugar
Salt and pepper
2 tbsp. oil

Directions:

1. Finely dice the onion and mince the garlic cloves. Dice the chorizo sausage.
2. Heat the oil in a frying pan and add the chorizo sausage. Stir and cook for 2-3 minutes, until it starts to release some oils. Add the onion and garlic and cook for 3-5 minutes, stirring regularly, until soft.
3. Add the tomato puree and stir, cooking for 2-3 minutes, then stir in the tomatoes, sweetcorn, peas, bay leaf, chicken stock, crushed chillies, sugar and salt and pepper to taste.
4. Bring to the boil, then reduce the heat to low, cover the pan and simmer for 30-40 minutes until the rice is tender. Leave to stand for 5 minutes before serving and remove the bay leaf.

Author: Laura Young