

Veg, Chicken & Chorizo Risotto

Serves 4

Submitted by: Mr Michael

🕒 1 hour

1 onion, finely chopped or blitzed
3 cloves of garlic, crushed or blitzed
300g arborio risotto rice
1 litre of vegetable stock
250g of chicken breast, chopped into bitesize chunks
100g of chorizo sausage, chopped into 1cm cubes
1 courgette, grated
1 carrot, grated
4 or 5 of your favourite mushrooms, chopped
Handful of peas
Pinch of black pepper
15g of butter

Heat the pan and add the butter on a low heat – once the butter has melted, add the chicken and the chorizo. Cook for about 4-5 minutes until cooked through and then remove them from the pan and set aside.

Add the onion and garlic to the pan and cook until browned 3 or 4 minutes.

Boil the kettle and make the stock.

Once the onion and garlic are slightly browned and soft, add the risotto rice.

From this point of the recipe stir regularly and add stock when it seems the rice may be going dry.

Add enough of the stock to cover the rice and leave for the rice to absorb the stock for about 2 mins. Then add more stock.

Add some seasoning of the black pepper.

Add the mushrooms, courgette and carrot to the pan and stir (you will probably need to add more stock at this point)

Keep stirring regularly over the next 10 – 15 minutes and adding stock until the rice is cooked through.

With about 5 minutes left, add the peas

Serve in a bowl and tuck in.