Spicy Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tablespoon olive oil - 1 red onion, sliced - 3 chorizo sausages, sliced - 200g (7oz) butternut squash, peeled and chopped - ½ teaspoon chilli flakes - 2 cups long-grain rice - 3 cups (24fl oz) chicken stock - 2 zucchinis (courgettes), thinly sliced

Instructions

Heat a deep frying pan over medium heat. Add the oil, onion, chorizo, squash and chilli and cook for 2-3 minutes or until the onions are soft. Add the rice and cook, stirring for 1 minute. Add the stock and bring to the boil. Reduce the heat to low, cover with a tight-fitting lid and cook for 15 minutes or until the stock is absorbed and the rice is cooked. Stir through the zucchini and allow to stand for 2 minutes. Serves 4