



Simple Chorizo and Pea Risotto

This is a simple, easy to cook, tasty and healthy main meal.

The chorizo can be substituted for salami

Ingredients:

1 tbsp	Olive oil
200g	Chorizo
300g	Risotto rice
2 tbsp	Vinegar
1.2litre	Chicken or veg stock
200g	Frozen peas
60g	Parmesan cheese

Directions:

- Dice up the chorizo
- Heat oil in a pan and cook chorizo until it is crisp
- Remove a quarter of the chorizo and put it in a small bowl
- Tip the rice into the pan and toast for 1 minute
- Tip in the vinegar and heat through
- Cover in stock and simmer
- Heat for 20 minutes and keep adding the stock when needed
- Tip in the peas and parmesan
- Add some black pepper and stir
- Top with a little more parmesan and serve
- Enjoy!