

Less than 45 minutes

Serves 5

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Ingredients:

- 2 Tbsp (30ml) olive oil
- 1 coil (150g) chorizo, sliced
- 2 Tbsp (30ml) butter
- 2 onions, chopped
- 3 cloves garlic, chopped
- 2 cups (450g) arborio rice
- 8 cups (2L) chicken, fish or vegetable stock
- 12 prawns, butterflied and cooked
- 1 cup (250ml) cream
- Salt and milled pepper
- Fresh basil and ½ cup (60g) parmesan + extra for serving

Method

1. Heat oil in a large pot and fry chorizo for 2-3 minutes, then remove with a slotted spoon and drain on kitchen paper.
2. Add butter to the pot and fry onion and garlic for 5 minutes.
3. Add rice and cook for 2-3 minutes or until rice becomes translucent.
4. Reduce heat to low and gradually add stock, about ½ cup (125ml) at a time while stirring, allowing the stock to evaporate before repeating the process.
5. Do this until all stock has been absorbed and rice has become tender.
6. Fold prawns, cooked chorizo, cream and parmesan through the rice and season.
7. Serve topped with basil and extra parmesan.