

ONE POT SPANISH RICE

INGREDIENTS

- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp pepper
- 2 cloves garlic
- 1 onion
- 1 cup mixed seasonal vegetables
- 2 cups long grain rice
- 1 tsp paprika
- 3 cups chicken stock
- 1 ½ cups passata
- 1/3 cup seasonal herbs



METHOD

1. Heat oil over medium heat in a large frypan. Add the onion, mixed vegetables, garlic and cook for a few minutes until slightly soften.
2. Add the rice and stir to combine. Cook for 2 mins.
3. Mix in the paprika and continue to cook.
4. Add the chicken stock and tomato passata and bring to the boil.
5. Turn down to a low heat and simmer for approx 20 mins or until rice is cooked.
6. Add salt, pepper and fresh herbs.