



Spanish rice & tomato bread with serrano ham



Easy



20 minutes



Serves 4

INGREDIENTS

- 1 Onion (Sliced)
- 1 Red pepper, 1 Green Pepper and 1 Yellow Pepper (Deseeded and sliced)
- 50g Chorizo (Sliced)
- 2 Cloves of garlic (Diced)
- 1 Tbsp of olive oil
- 250g of Basmati rice (Cheat and use those packs of microwave rice)
- 400g Tin of chopped tomatoes
- 200g of Cooked prawns (peeled)

METHOD

Step 1.

First add you oil to the pan and bring up to a high heat

Step 2.

Add your onion, peppers and garlic, turning until soft

Step 3.

Add your chorizo and prawns while bringing down to medium heat and allow the oils to leave the chorizo

Step 4.

Bang in your rice and stir through to cover everything in the oils of the chorizo

Step 5.

Now add your tomatoes and stir through again before adding your prawns

Step 6.

Bring up to a simmer and put the lid on for around 5-10 minutes before serving

We served our Spanish rice with some tomato bread and Serrano ham. This is really easy; just slice up some baguette, chop about 2 vine tomatoes, add salt and pepper, stir and spread over your baguette slices before topping with the ham.