

Pumpkin Chorizo Paella

Serves: 32 tastings



From the garden: Pumpkin & parsley

Equipment:

- Large saucepan x 1
- Lid for saucepan x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons

Ingredients:

- 2 chorizo sausages (thinly sliced)
- 4 tablespoons olive oil
- 1 onion (finely chopped)
- 3 cloves garlic (finely chopped)
- 2 teaspoons smoked paprika
- 1 teaspoon turmeric
- 2 cups Arborio rice
- 4 cups water
- 1 ½ teaspoons salt
- 10 grinds of pepper
- ¼ pumpkin (skin-off, cut into 1cm cubes)
- 2 capsicums (cut into 2cm cubes)
- 1 ½ cups frozen peas
- ½ cup parsley (leaves only, finely chopped)

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat oil and chorizo in a large saucepan over medium heat and cook until beginning to brown. Transfer to a plate and set aside.
3. Add onion, garlic, smoked paprika and turmeric, cook until fragrant, about 1 minute.
4. Stir in rice, water, salt and pepper.
5. Bring to the boil, turn the heat to low, cover with lid and cook without stirring for 15 minutes.
6. Add pumpkin, capsicums and chorizo and cook for another 10 minutes.
7. Add peas and parsley, continue to cook until all liquid is absorbed and pumpkin is cooked, about 5 minutes.
8. Serve into 5 large serving bowls with a serving spoon in each.