**Twice as Nice Rice**

**Prawn & Sausage Paella**

**Ingredients**

**1 large onion**

**1 tbsp light olive oil**

**1 clove of garlic**

**Half red pepper, chopped**

**Half to 1 tsp smoked Spanish paprika or 1 tsp ordinary paprika**

**200g long grain rice**

**600ml chicken stock**

**200ml tin of chopped tomatoes**

**1 tbsp tomato puree**

**60g frozen peas**

**1 cooked chicken breast, chopped**

**125g cooked prawns**

**3 sausages**

**Parsley to garnish**

**Got everything you need?**

**Then let’s get cooking!**

1. **Heat the oil in a large frying pan and sauté the onion for 5 minutes. Add the garlic and cook for about 30 seconds.**
2. **Add the pepper and paprika and cook for 2 minutes. Stir in the rice and cook for one minute.**
3. **Pour in the chicken stock, chopped tomatoes and tomato puree. Bring to the boil and then reduce the heat and simmer for 15 minutes or until rice is tender.**
4. **Add the peas, chicken, prawns and sausages and cook for 2 to 3 minutes until everything is hot.**
5. **Scatter over the parsley and serve.**