

Spicy Rice

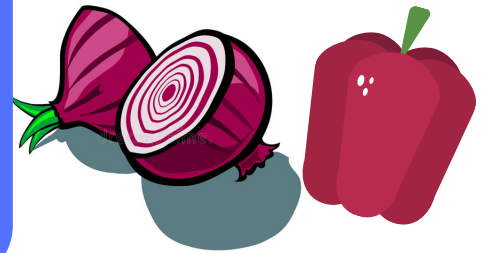


serves 4

Ingredients

- 400 g long grain rice
- 1 red onion
- 1 pepper
- 70 g frozen peas
- 1 chicken stock cube or vegetable
- 1 chicken stock pot or vegetable
- 1 litre boiling water
- 1/2 tsp cumin
- 1 tsp turmeric
- 1 tsp paprika
- 1/4 tsp chilli powder or more if you like it spicy
- Oil

**Quick and easy
alternative to
the popular
nandos side!**



Method

1. Peel and finely chop the onion
2. De-seed and chop the pepper into small chunks
3. Heat oil in a pan. Add the onion, pepper, cumin, chilli powder, turmeric and paprika. Cook until they start to brown slightly
4. Dissolve the chicken stock cube in the boiling water
5. Add the rice to the onions and peppers and stir to mix well
6. Pour in the hot stock, then add the stock pot and stir
7. Bring to the boil, then cover with a lid and cook according to the packet instructions (usually 10 - 12 minutes)
8. Stir during cooking to stop it sticking to the pan
9. Stir in the peas 4-5 minutes before the end of cooking and replace the lid
10. When all the water has been absorbed and the rice is cooked, stir and serve!