

# Chorizo and Prawn Risotto

**Prep:** 15mins

**Cook:** 45mins

**Serves:** 4

## **Ingredients**

- 12 cherry tomatoes
- 1 drizzle of olive oil
- 2 celery sticks (finely chopped)
- 1 red pepper (finely chopped)
- 1 large onion (peeled & finely chopped)
- 200g chorizo (sliced and halved)
- 275g risotto rice
- 1 medium glass of apple cider vinegar
- 1litre chicken stock
- 1 pinch saffron (infused in a 1 tbsp of warm water)
- 200g raw king prawns
- black pepper (freshly ground)
- 1 small handful fresh coriander (finely chopped)
- 1 knob of butter

## **Method**

1. Preheat the oven to 200°C/180°C Fan/Gas Mark 6. Place the cherry tomatoes on a roasting tray and drizzle with olive oil, roast for 35 minutes or until their skin has started to split and blacken.
2. Heat a tablespoon of oil in a large frying pan and add the onions, celery and red pepper. Cook on a low heat for 4-5 minutes or until softened. Add the chorizo and stir until you can really smell the smoky paprika of the meat and the oil has turned a rich burnt orange. Turn the heat up a little and add the rice, stirring until it turns opaque.
3. Add the apple cider vinegar and stir through. Then start add the stock one spoonful at a time, stirring gently as you go. As each spoonful is absorbed, add another until the mixture is almost the consistency of rice pudding, but still with some bite to the rice. Stir in the saffron and its water. When it's all absorbed gently stir in the tomatoes, uncooked prawns and coriander and continue stirring until the prawns turn pink.
4. Turn off the heat and grind over some black pepper, mix in some butter, cover and leave for a few minutes. Sprinkle with coriander.