

# Spicy Sausage and Tomato Rice

## Ingredients

250g Merguez or spicy sausage, halved lengthways  
1 onion, halved and sliced  
2 garlic cloves, chopped  
1 tsp sweet smoked paprika  
250g basmati rice  
500ml hot chicken stock  
2 roasted peppers from a jar, or 2 red peppers, grilled and turned under a hot grill until blackened, cooled and skins removed, chopped  
400g tinned or fresh cherry tomatoes  
85g pitted green or black Kalamata olives

## Method

1. Heat a large frying pan on medium-high heat. Add sliced sausage halves, cut sides down, cook until oil seeps out and they begin to crisp at the edges.
2. Add onion and garlic to pan, cook for a few more minutes. Stir in paprika and rice, mix well so all grains are coated, pour in hot chicken stock and add roasted peppers. Stir well, cover pan and cook 5 minutes.
3. Stir in tomatoes and olives, cook 8-10 minutes more until rice is tender and liquid has been absorbed. Serve at once