

# Lemony Prawn and Spicy Sausage Rice Pot

Serves 4

## Ingredients

1 Tbsp olive Oil  
1 onion, sliced  
2 small red peppers, deseeded and sliced  
50 g Sailor's Merguez or other spicy sausage, de-skinned and crumbled  
2 garlic cloves, crushed  
1 red chilli, or more to taste  
½ tsp turmeric  
250 g long grain rice  
200 g raw peeled prawns  
100 g frozen peas  
Zest and juice of 1 lemon, plus extra wedges to serve

## Method

1. Boil a kettle of water. In the meantime, heat oil in a shallow pan with a lid. Add onion, peppers, sausage, garlic and chilli, fry over high heat for 3 minutes, breaking up lumps.
2. Add turmeric and rice, stirring to ensure that rice is coated. Pour in 500 ml boiling water, cover and cook for 12 minutes.
3. Uncover, and then stir – rice should be almost tender. Stir in prawns and peas, add a splash of water if rice is looking dry, then cook for 1 minute more until prawns are pink and the rice is tender. Stir in lemon zest and juice with seasonings, serve with extra lemon wedges on the side.