

Gasmate



SPANISH RISOTTO



Camping
Stove

This is a fusion of paella and risotto! A great one pot meal packed with flavour and a great recipe if you like seafood.

2 cups	Arborio Rice
2.5 cups	Vegetable Stock
200g/2 thighs	Chicken thigh diced
2	Chorizo sausage diced
200g	Calamari
200g	Prawns (no shell)
1	Green capsicum sliced
1	Red capsicum sliced
1.5 cups	Frozen peas
1 small	Red onion
2 cloves	Garlic minced
¼ teaspoon	Saffron powder
1 tablespoon	Tomato paste
1 cup	White wine (dry)
200g	Diced tin tomato
1 tablespoon	Olive Oil
	Pepper to taste
	26cm frypan

1. Heat oil in frypan, add onion and garlic. When onion is translucent, add diced chicken and cook until brown. Remove from frypan and add sliced chorizo and cook until lightly brown.
2. Add sliced capsicum and when soft, add back chicken that was put aside, saffron, tomato paste, diced tomatoes and rice. Stir until all combined ensuring you scrape the bottom so the food doesn't stick.
3. Add 1 cup of vegetable stock, pepper to taste and stir until liquid is nearly absorbed. Then add wine, stirring and scraping the bottom of the frypan until all the liquid is nearly all absorbed.
4. Add remaining stock, stirring until stock simmers. Add seafood (calamari and prawns) and peas. Stir until all combined. Reduce heat and bring to simmer again. Cover frypan with lid or foil (tightly & shiny side down) and cook for approximately 25-30 minutes until all the liquid is absorbed.

Tips & Serving Suggestions:

- For no seafood, increase the amount of chicken and chorizo sausage
- For all seafood remove chicken and chorizo and increase the seafood, including white flesh fish.

THE OUTDOORS MADE EASY.