

Less than 45 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) oil
- ½ coil (150g) chorizo, sliced
- 1 onion, chopped
- 2 leeks, chopped
- 1 cup (250ml) risotto rice
- ⅓ cup (80ml) white wine
- 3 cups (750ml) stock
- Salt and milled pepper
- 1 cup (250ml) grated smoked cheddar

COOK'S NOTE

Swap chorizo for diced bacon
if you prefer.

For serving:

- Chopped fresh herbs
- Grated lemon peel

Method:

1. Preheat oven to 180°C.
2. Heat oil in an ovenproof pan and fry chorizo until crispy. Remove with a slotted spoon and set aside.
3. Add onion and leeks and fry for 3-4 minutes.
4. Add rice and cook, while stirring, for 2-3 minutes.
5. Pour in wine and cook for 3-4 minutes.
6. Add stock, cover and bake in oven for 30-35 minutes.
7. Season and stir through cheese and fried chorizo.

8. Garnish with fresh herbs and grated lemon peel.