

Spicy Chorizo and Shellfish with Orzo



Prep 10 minutes
Cook 15-18 minutes
Serves 4

160g fresh chorizo sausages,
cooked or 100g dried
chorizo, finely sliced
2 tbsp olive oil
2 cloves garlic, crushed
1 tsp smoked paprika
¼ tsp chilli flakes
optional pinch saffron
threads
400g can tomatoes in juice,
preferably cherry tomatoes
2 tbsp vermouth or dry white
wine

450g **Essential Cuisine
Fish, Chicken or Vegetable
Stock**

2 dozen fresh pipis, cockles
or mussels scrubbed clean
2 tbsp chopped coriander
or parsley
1½ cups orzo, cooked
according to manufacturer's
instructions

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The combination of shellfish and chorizo is quintessentially Spanish, and creates a richly satisfying sauce to serve with orzo or pasta.

To prepare chorizo sausages: If chorizo sausages are fresh fry them in a little oil until golden, 3-4 minutes. Cool and thinly slice.

In a medium large pot, heat oil and fry sliced chorizo, garlic, paprika and chilli flakes over medium heat, sizzling for 2-3 minutes. Add optional saffron, tomatoes and their juice, vermouth or wine and **Essential Cuisine Stock**. Bring to a simmer and simmer for 10 minutes. While sauce simmers, cook orzo in a separate pot according to manufacturer's instructions.

Drain when cooked. Add shellfish to sauce and simmer until they open, 3-4 minutes. Mix in chopped coriander or parsley. Divide drained orzo between 4 serving bowls, spoon over sauce and divide seafood between bowls.

