




Paella of boerewors

A South African spin on a Spanish favourite.

 Less than 1 hour **Serves:** 4

Recipe Type: Mains

Ingredients

Main ingredients

- 2 tbsp PnP olive oil
- 1 PnP red onion, sliced into petals
- 1 red pepper, sliced
- 2 PnP garlic cloves, crushed
- 1 tsp PnP paprika
- 250 grams PnP boerewors, braaied and cut into slices
- 1 cup PnP rice
- 3 cups water
- 2 cups chicken stock
- 1 can chopped peeled tomatoes, (410g)
- 1 dash salt and milled pepper
- 60 ml PnP parsley, chopped
- 1.5 rounds feta, cubed

Method

- **Heat** oil in a large cast iron pan and sauté onion, pepper, garlic and paprika for 10 minutes or until soft.
- **Add** sausage and rice and stir through.
- **Pour** in water, chicken stock and tomatoes and simmer for 20 minutes, stirring occasionally until rice is soft and the liquid has been absorbed.
- **Season**, stir through parsley and feta and serve.