



Mushroom & chorizo rice

Serves: 8 as side

cooking time: 25 minutes

- 1 3/4 cups basmati rice, rinsed
- 2 tbs olive oil
- 2 tbs red wine vinegar
- 2 tsp smoked paprika
- 400g button mushrooms, thinly sliced
- 2 brown onions, halved, thinly sliced
- 2 chorizo sausages, chopped
- 1/2 cup flaked almonds, toasted
- 1/2 cup green olives, pitted, chopped
- 1/4 cup flat-leaf parsley leaves, chopped

1 Cook the rice following the absorption method on the packet. Rinse under cold water to refresh. Drain well.

2 Whisk oil, vinegar, paprika and salt and pepper in a ceramic bowl until well combined. Add mushrooms and stir to coat. Cover and stand 10 minutes to allow mushrooms to absorb dressing. Place onions onto a microwave-safe plate, cover and microwave on High/100% for 3 minutes until just tender.

3 Preheat barbecue plate on medium. Add the chorizo and cook 2—3 minutes until it starts to colour. Add the onions and cook for 3 minutes, then add the mushrooms, cook, tossing for 2—3 minutes until mushrooms are tender.

4 Spoon the mushroom chorizo mixture into a large bowl, add the rice, almonds, olives and parsley. Toss gently to combine. Serve with barbecue fish, chicken or lamb.

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