Risotto

Ingredients:

mandatory

- Rice (usually one small glass of rice per person)
- 2 onions
- 1 pepper (red)
- 1 pack of chorizo
- 2 stock cubes
- 1 small pot of cream (creme fraiche)
- 2 ts smoked paprika
- 1 ts chilli pepper
- Salt and pepper
- Grated cheese

optional

A risotto can be done with anything, you can replace the chorizo or remove it to make it vegetarian

- [ ] VEGETARIAN
- [ ] VEGAN
- [ ]
- [x] GLUTEN FREE
- [ ] LACTOSE FREE
- [x] NUTS FREE
- [x] SOY FREE

How to prepare:

- Slice and chop the onions (the smaller the better) and put in a hot pan with oil for 5 minutes.
- Slice the pepper. Add it to the pan and cook it for 5 minutes.
- Add the spices to the pan and stir
- Put the rice in the pan and mix with the rest for 1 minute.
- Then add 5 glasses of water and the 2 stock cubes. Stir and let cook until there is almost no water left in the pan.
- Add glasses of water until the rice is cooked. Never forget to stir properly in between the glasses of water :)
- Once the rice is cooked, add the chorizo sliced, the creme friache and the grated cheese and let it for another 5 minutes

Notes: