**Chorizo paellla**

**Ingredients**

* 75g Chorizo sausage
* ½ onion
* 1 garlic clove
* 45ml chopped tomatoes
* 5ml vegetable oil

* 5ml dried thyme
* 2.5ml paprika
* 200ml chicken stock
* 50g Arborio rice

**Method**

1. Cut the chorizo into small, even sized pieces and cut the onion into small dice. Finely chop the garlic and collect the chopped tomatoes in a small bowl.
2. Heat the oil in a frying pan over a medium heat and cook the chorizo sausage for 2-3 minutes until crisp.
3. Reduce the heat to low, add the onion and fry for another 2 minutes.
4. Add the rice, garlic, thyme and paprika and cook, stirring for 1-2 minutes until fragrant.
5. Add the water and tomatoes 50 ml at a time until it absorbs each time and the rice is cooked properly.