

# Risotto - Chorizo & Capsicum (HotMixPro)

## Ingredients

- olive oil - 15g
- olive oil - 20g
  
- garlic clove - 1 (quartered)
- 1 onion (quartered)
- 2/3 red/green capsicums (de-seeded and sliced into strips)
  
- smoked paprika - 4g
- sugar - 3g
- salt to taste - 3g
- fresh cracked pepper to taste
  
- 1 Tbsp TM veg. stock
  
- 120-180g large chopped Swiss Brown mushrooms or quartered small mushrooms (TBH, I often use more than this)
- small handful flat leaf parsley
- 3 chorizo sausages (300g or so) - chop chorizo into 1cm lengths
- 150g aborio rice
- 1 tin (400g) Italian diced tomatoes or 500g or so of fresh tomatoes
- 300g tap water
- baby spinach (as much as you want!)

## Add:

- 15 g olive oil

## Process:

- 2 minutes
- 120C
- speed 1

## Add:

- chorizo

## Process:

- 7 minutes
- 120C
- speed 1
  
- 30sec
- 120C
- speed 3

**Process:**

- Once cooked, put the meat (which will resemble mince) in a bowl and keep aside

**Add:**

- onion
- garlic
- parsley
- capsicums
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**Process:**

- 10 seconds
- speed 4

**Add:**

- 20g olive oil

**Process:**

- 6 minutes
- 120C
- speed 1

**Add:**

- tomatoes
- sugar
- smoked paprika
- salt/pepper
- rice
- water
- stock

**Process:**

- CAP OUT (I use a bamboo steamer lid as a cover because it's handy)

**Process:**

- 15 minutes
- 100C
- Speed 1

**Add:**

- mushroom
- meat

**Process:**

- 5 minutes
- 100c
- Speed 1

Notes: Place baby spinach into bowl, pour risotto on top. Mix, add more spinach as it wilts, then let sit for 5 minutes before serving