FROM OUR KITCHEN

Smoky beef sausage paella with lime and coriander



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	4

01 Ingredients

- [ ] 500 g beef sausages
- [ ] 1 yellow capscium, 1cm diced
- [ ] 1 red capsicum, 1cm diced
- [ ] 1 red onion, 1cm diced
- [ ] 1 tsp turmeric powder
- [ ] 2 tsp smoked paprika
- [ ] 1 cup white or tricolour quinoa, rinsed in a fine sieve
- [ ] 500 ml (2 cups) veal or beef stock
- [ ] 1 can cannellini beans, drained and rinsed
- [ ] 1 punnet grape tomatoes

02 Step-by-step method

01 Lightly spray a deep frying pan with oil and cook sausages on all sides, until well browned and cooked through, about 10 minutes. Set aside on a plate.

02 Add capsicum and onion to pan and cook for 2 to 3 minutes, add spice and quinoa and stir to coat. Add stock, beans and tomatoes and bring to the boil. Simmer covered for 15 minutes until grains have started to open up.

03 Slice sausages into 1cm slices and return to the pan, cook for another 5 minutes until heated through.

04 Top with rocket, lime zest and slices and yoghurt to serve.