**Mexican Rice**

**Ingredients**

* 1 corn cob, husk and silk removed, kernels carefully cut off the knob
* 1 chorizo sausage, coarsely chopped
* 1 red onion, peeled and diced
* 1 red and 1 green capsicum, seeded and finely diced
* 2 large cloves of garlic, peeled and crushed
* 1 tablespoon of sweet paprika
* 1 ½ cups of medium grain rice
* 1 cup of tomato puree (passata)
* 2 cups of chicken stock
* Sour cream, coriander leaves and lime wedges to serve

**Method**

1. Measure out and prepare all ingredients (chopped/crushed etc.) Place each ingredient in a separate bowl, cup or plate.
2. Heat oil in a large frying pan over a medium heat.
3. Add chorizo and cook until golden brown. Use a slotted spoon to transfer to a small bowl.
4. Add capsicum, onion, corn and garlic to the frying pan. Cook until softened.
5. Add paprika and stir for one minute.
6. Add rice, chorizo, stock and tomato puree. Bring to the boil. Reduce to a low heat and have an adult loosely cover the frying pan with foil.
7. Simmer for 15 minutes or until rice is tender and liquid is absorbed. SERVE with a coriander garnish and a dollop of sour cream. **Adapted from a taste.com recipe by Lynden Walker**