



RICE SALAD WITH CHORIZO AND PRESERVED LEMON DRESSING

SERVES 6-8 PREP TIME: 40 MINS

This boldly flavored dish is enticing, especially to those with a taste for heat

Ingredients:

- 1 cup jasmine rice
- 1 1/2 cups water
- Salt
- 1/2 cup extra-virgin olive oil
- 2 1/2 tablespoons fresh lemon juice
- ¼ Jars of Goodness Preserved Lemon, rind only
- 2 garlic cloves, minced
- ½ Tablespoon Jars of Goodness Rosa Harissa Paste
- 3/4 teaspoon ground cumin
- 1/2 fennel bulb, cored and finely diced
- 1/3 cup pitted black olives, chopped
- 450gms chorizo sausage, cut into 3/4 inch-thick chunks
- 400gms Cherry tomatoes, halved
- 1 cup coarsely chopped flat-leaf parsley

Method:

- In a medium saucepan, combine the rice with the water and 1/2 teaspoon of salt. Bring to a boil, cover and cook over low heat until the rice is tender, about 18 minutes. Fluff the rice with a fork and transfer to a medium bowl.

- Meanwhile, in a small bowl, whisk all but 1 teaspoon of the olive oil with the lemon juice, preserved lemon, garlic, *harissa* and cumin. Pour the dressing over the rice and toss well. Add the fennel and olives and season lightly with salt.

- In a large skillet, heat the remaining 1 teaspoon of olive oil. Add the chorizo sausage and cook over moderately high heat, stirring once or twice, until browned and cooked through, about 8 minutes. Using a slotted spoon, transfer the sausage to the salad. Stir in the tomatoes and parsley and serve.