



CHEF, RECIPE

Gordon Ramsay's Sausage Rice: A Spicy, Flavor-Packed Delight for Your Table

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Discover the rich flavors of Gordon Ramsay's sausage rice recipe, a culinary delight that transforms simple ingredients into a mouthwatering dish. By expertly combining spicy sausages with aromatic vegetables and herbs, Ramsay delivers a comforting and flavorful meal that's perfect for any occasion.

Follow this recipe to elevate your cooking and impress your family and friends.

Gordon Ramsay Spicy Sausage Rice

Equipment

- Large frying pan with lid
- Knife

- Cutting board
- Wooden spoon or spatula
- Measuring spoons
- Measuring cup

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Ingredients

- 4 spicy Italian sausages (or chorizo/merguez)
- 1 large onion (bread onion preferred)
- 1 tablespoon olive oil
- 1 red bell pepper
- 2 cloves garlic
- 1 teaspoon paprika
- 1 cup rice
- 1 cup white wine
- 1 ½ cups chicken or vegetable stock
- 2 spring onions
- 1 cup sweet juicy tomatoes
- ¼ cup flat-leaf parsley
- Salt and pepper to taste

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features global-inspired, accessible recipes for all skill levels, packed with tips and Gordon Ramsay's trademark humor, making it a must-have cooking companion.

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Instructions

1. Prepare Sausages:

- Pierce the sausage casings and remove the sausage meat.

2. Cook Onions:

- Heat 1 tablespoon olive oil in a large frying pan over medium heat.
- Add finely chopped onion. Cook for 5-6 minutes until caramelized.

3. Prepare Vegetables:

- Slice red bell pepper into fine dice.
- Crush and peel garlic cloves.

4. Add Ingredients:

- Increase the heat to high.
- Make a well in the center of the pan, add sausage meat, and stir quickly to cook through.
- Add diced peppers and garlic. Stir to combine.

5. Season and Add Rice:

- Add 1 teaspoon paprika.
- Add rice and stir to coat in the sausage mixture.

6. Deglaze and Simmer:

- Pour in white wine, allowing it to deglaze the pan and lift any flavorful bits from the bottom.

- Add chicken or vegetable stock. Bring to a boil.
- Reduce heat to low, cover, and simmer for 12-15 minutes, stirring occasionally.

7. **Finish:**

- While the rice cooks, slice spring onions, dice tomatoes, and roughly chop flat-leaf parsley.
- When the rice is cooked, stir in spring onions, tomatoes, and parsley.
- Remove from heat.

8. **Serve:**

- Serve hot, garnished with additional parsley if desired.

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Gordon Ramsay's sausage rice recipe offers a fantastic blend of flavors and textures, showcasing the chef's knack for creating unforgettable dishes.

Whether you're a seasoned cook or a kitchen novice, this recipe promises a satisfying and delicious experience. Try it today and savor a meal that's both hearty and full of vibrant, spicy goodness.