

Spanish Rice With Garbanzos and Chorizo

Ingredients

- 3/4 lb chorizo or linguisa sausage
- 2 tbsp olive oil
- 1 large onion, chopped
- 1 medium tomato, seeded and chopped
- 2 cloves garlic, minced
- 1 ½ cups water
- 1 6.75 oz package Near East® Spanish Rice Pilaf Mix
- 1 15 oz can chickpeas, rinsed and drained
- 2 tbsp chopped fresh mint or parsley

How to make it

1. Prick sausage several times with fork. In medium non-stick skillet, cook sausage over medium heat 15 minutes or until cooked through. Remove from skillet; cool. Cut sausages into 1-inch pieces; set aside.
2. In large saucepan, heat oil over medium heat. Add onion; cook 8 minutes or until tender, stirring occasionally. Add tomato and garlic; cook 5 minutes.
3. Add water, rice pilaf mix and contents of Spice Sack; bring to a boil. Cover; reduce heat to low. Simmer 15 minutes.
4. Stir in chickpeas and cooked sausage. Cover; let stand 10 minutes. Sprinkle with chopped mint.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 5 min | 45 min | 50 min | 4 |

Made with



Near East® Spanish Rice Pilaf Mix