



## UK Sausage Week Recipe



### Powters 'Chilli Pig' Sausage Paella

---

#### Ingredients

- 1 pack Chilli Pig Sausages
- 2 cloves Garlic
- 1 Yellow or Orange Pepper
- 1 tablespoon chopped Flat-leaf Parsley
- 1 Onion
- 1 Red Chilli sliced
- 1 Green Chilli, sliced
- 1 cup Chicken Stock
- 1 tablespoon Tomato Puree
- 4 cups of Cooked Rice
- Black pepper
- Salt
- 1 tablespoon Paprika

#### Method:

1. Just chop up your chilli pigs into chunks, alongside onion, garlic and peppers.
2. Fry the sausage chunks in some Hill Farm Rapeseed Oil until the chilli pig chunks start to turn brown.
3. Stir in your paprika, tomato puree cooked rice and a little chicken stock.
4. Keep stirring until sauce thickens.
5. Add salt and pepper to taste.
6. Stir through the chopped parsley and red and green chilli slices just before serving.

Recipe provided by  
Powters Sausages.

**Powters**