

Piquillo peppers with black pudding and rice

by [GBC Kitchen](#)



Side Easy 4 60 minutes

The famous [Spanish piquillo peppers](#) are perfect stuffed with a mixture of [black pudding](#), tomatoes and paella rice. Piquillo peppers are very mild and have a slightly smoky flavour, as they are roasted before being skinned, so don't worry about them being too hot.

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Ingredients

METRIC IMPERIAL

- 100g of [paella rice](#)
- extra virgin olive oil, for cooking
- 1 [shallot](#), peeled and finely chopped
- 4 [garlic cloves](#), grated to a paste
- 200g of [black pudding](#)
- 2 [plum tomatoes](#), skinned and finely chopped
- 1 handful of [fresh parsley](#), roughly chopped
- 1 [lemon](#), zested
- [piquillo peppers](#), 1 290g jar, drained

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Method

- Cook the paella rice in a small, covered pan with 250ml water on a medium heat for 20-30 minutes. Once tender, turn off the heat and let the pot sit with the lid on.

100g of [paella rice](#)
- Meanwhile, place a frying pan over a medium-high heat. Add the olive oil, and once hot add the shallot and garlic. Cook for 5 minutes, or until the shallot is soft but not browned.

extra virgin olive oil, for cooking
1 [shallot](#), peeled and finely chopped
4 [garlic cloves](#), grated to a paste
- Add the black pudding and tomatoes to the pan and cook for 5-10 minutes more, or until the tomatoes have started to soften and break down.

200g of [black pudding](#)
2 [plum tomatoes](#), skinned and finely chopped
- Add the cooked rice and half of the parsley and lemon zest. Stir well until evenly combined.

1 handful of [fresh parsley](#), roughly chopped
1 [lemon](#), zested

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- Stuff the rice mixture into the drained piquillo peppers.

[piquillo peppers](#), 1 290g jar, drained
- Serve the stuffed peppers on a platter drizzled with extra virgin olive oil, and scattered with the remaining parsley and lemon zest



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