

Paella (Traditional)



Ingredients

1 tbsp	olive oil
2	chicken breasts fillets, cut into chunks
2	small onions, finely sliced
1	fat garlic clove, crushed
140g	cooking chorizo, sliced
1 tsp	turmeric
1 tsp	paprika
300g	paella rice
850ml	hot chicken or vegetable stock
200g	frozen peas
1	lemon, cut into wedges, to serve

Method

Heat the olive oil in a deep frying pan over a high heat. Brown the chicken all over – don't cook completely. Once browned, transfer to a plate.

Reduce the heat to low, add the onions and cook slowly until softened, about 10 mins. Add the garlic, stir for 1 min, then toss in the chorizo and fry until it releases its oils.

Stir in the spices, then tip in the rice. Stir to coat the rice in the oils and spices for about 2 mins, then pour in the stock. Bring to the boil, return the chicken to the pan and simmer for about 20 mins, stirring occasionally.

Add the peas to the pan and simmer for a further 5 mins until the rice is cooked and the chicken is tender. Season well and serve with lemon and parsley.