



## Chicken & Chorizo Paella

(Seafood Paella see note below)

Serves 8-10

You will need:

(38-45cm diameter paella pan or large sauté pan) plus 1 regular frypan

### Ingredients

- 4 TBSP olive oil
- 4 large cloves garlic (smashed skin on)
- 1/4 cup green beans cut into 1 1/2 inch pieces
- 1/4 cup red capsicum diced
- 1/4 cup green capsicum diced
- 1/4 cup yellow/orange capsicum diced (if available otherwise omit)
- 1/4 cup frozen peas
- 1/4 cup brown onion diced
- 2 TBSP tomato paste
- 1tsp saffron threads (soaked in 1/4 cup warm water for 1/2 hour prior to using)
- 2 TBSP smoked paprika
- 2 1/2 cups arborio rice (DO NOT wash the rice-needs the starch)
- 5 cups chicken stock (preferably home made or good quality)
- 2 tsp salt (if needed after tasting before adding the seafood)
- 1/2 tsp ground black pepper
- 1 lemon sliced into 8 wedges
- 1.5kg chicken drumsticks and thighs with SKIN ON - no breast pieces)
- 3-4 raw chorizo sausages, chopped into 1/2cm thick slices

**Note:** soak saffron threads in 1/4 cup warm water prior to beginning.

### Method

1. Heat olive oil in the paella pan on medium to high heat then add the whole smashed garlic cloves skin on. Add the chicken, brown each side, do not cook right through. DO NOT STIR whilst browning, turn once either side until dark and golden (approx 5-7min each side).
2. Add chorizo and cook until golden brown each side. Remove chicken and chorizo from Paella Pan, set aside for later use.
3. Add green beans, toss for 1 minute.
4. Add green capsicum cook stirring for 1 minute, then red capsicum mix through for 1 minute, then yellow capsicum again cooking for 1 minute.

5. Add frozen peas cook 1 minute then lower the heat to medium/low and add diced onion and stir through for 1 minute.
6. Take pan off the heat, add smoked paprika and mix through (can burn so make sure pan is off the heat until tomato paste is added).
7. Add the tomato paste, stir through.
8. Place pan back on stove and turn temperature up to medium heat. Add the rice to the middle of the pan. Stir the rice through for about 1-2 minutes to cook a little.
9. Add the chicken and chorizo back to the pan. Now add the soaked saffron along with its soaking liquid.
10. Add the chicken stock. Taste the broth and add salt at this stage if necessary 1-2tsp.  
Add the black pepper.
11. Bring to the boil. DO NOT STIR - leave alone. Make sure heat is medium.
12. Once rice is plump cooked and all the broth has been soaked in) leave to sit for 10 minutes covered with aluminium foil.  
Paella is cooked when no broth remains and rice is tender and plump.
13. Serve with sliced lemon wedges around the pan.

NB: If the broth is evaporating too quickly and the rice is still uncooked, cover the paella pan with aluminium foil for the last 10-15min of cooking time.

**NOTE:**

**SEAFOOD PAELLA:**

10 large tiger prawns

1/2 kg small green prawns

1/2 kg mussels (debearded and cleaned)

1/2 kg calamari cleaned and cut into thin rings

1. Cook only the large prawns, (skin, head and tails left on) in olive oil on high heat first for 20 seconds.
2. Once you have added the rice and BEFORE you add the stock (from step 9) add the mussels, calamari, prawns and any other seafood to the pan and cover with the stock. Continue with recipe to completion.

