

Chicken and Chorizo Paella

Serves: 6

Preparation time: 20 minutes

Recipe source: Miguel Maestre

Cooking time: around 30 minutes

Ingredients:

250g chicken, diced
1 chorizo sausage, thinly sliced
400ml chicken stock
200g Bomba rice
50g peas, fresh or frozen peas
salt and pepper, to season
1 lemon, cut into wedges, to serve

For the sofrito:

2 large ripe tomatoes, roughly chopped
2 large roasted red capsicums from jar (piquillo), roughly chopped
2 cloves garlic, finely chopped
½ bunch parsley, finely chopped
½ bunch chives, finely chopped
25ml olive oil
a pinch of saffron threads
1 Tbsp smoked paprika

What to do:

1. To make the sofrito:
 - Roughly chop the tomatoes and capsicums and finely chop the garlic and parsley and combine with other sofrito ingredients. Alternatively, use a food processor and process until chunky.
2. Prepare meats (skip for vegetarian).
3. * Heat a 30cm fry-pan or paella pan on high heat.
4. *Add chicken and chorizo and cook until golden brown.
5. *Remove chicken and chorizo from pan.
6. *Add sofrito to pan and cook until tomatoes start to become juicy, 3-4 minutes.
7. *Add chicken stock and bring to the boil.
8. *Stir in rice and bring to a simmer.
9. *Return chicken and chorizo to pan.
10. Continue simmering for about 10 minutes. Do not stir again.

11. When rice is tender and liquid has almost fully reduced (there should still be some liquid in the fry-pan), add peas and cook for a further 2 minutes to achieve 'soccarrada' (crust on the bottom of the pan).
12. Season to taste with salt and freshly ground black pepper and garnish with chives.
13. Squeeze over lemon juice just before serving.

Notes:

- * denotes Adult supervision required.
- Use medium grain rice as an alternative to Bomba rice. You may need to adjust the amount of chicken stock used due to the absorbency of different rice varieties.