

Chicken & chorizo paella



Prep: 10 mins

Cook: 40 mins



Easy



Serves 4



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

pinch of saffron

1 tsp paprika

300g paella rice

850ml hot chicken or vegetable stock

200g frozen peas

1 lemon, cut into wedges, to serve

½ small bunch of parsley, finely chopped, to serve

Method

Step 1 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.

Step 2 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.

Step 3 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.

Step 4 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 the lemon and parsley.