



CHICKEN AND CHORIZO PAELLA

How to make 2 chicken breasts feed a family of 4! I've never really liked the look of chorizo and so was very surprised at how tasty it is.

Prep time 10 mins Cook about 40 mins Very easy to do – even for me !

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, chopped
- 1 tsp turmeric
- pinch of saffron (optional)
- 1 tsp paprika, (try smoked paprika!)
- 300g paella rice (long grain or Basmati works just as well, but not risotto rice)
- 850ml hot chicken or vegetable stock
- 200g frozen peas
- 1 lemon, cut into wedges, to serve
- ½ small pack parsley, finely chopped, to serve

Method

1. Heat 1 tbsp olive oil in a deep frying pan over a medium/high heat.
2. Add 2 chicken breast fillets, cut into chunks, and brown all over – don't cook completely. Once lightly browned, transfer to a plate.
3. Reduce the heat to low, add 2 finely sliced small onions and cook slowly until softened, about 10 mins.
4. Add 1 crushed fat garlic clove, stir for 1 min, then toss in 140g sliced cooking chorizo and fry until it releases its oils.
5. Stir in 1 tsp turmeric, a pinch of saffron and 1 tsp paprika, then tip in 300g paella rice. Stir to coat the rice in the oils and spices for about 2 mins, then pour in 850ml hot chicken or vegetable stock.
6. Bring to the boil, return the chicken to the pan and simmer for about 20 mins, stirring occasionally.
7. Add 200g frozen peas to the pan and simmer for a further 5 mins until the rice is cooked and the chicken is tender.
8. Season well and serve with the 1 lemon, cut into wedges, and ½ small pack finely chopped parsley.