

Chicken & Chorizo Paella

Serves 4

Prep 10 mins

Cook 40 mins

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

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.
2. Reduce the heat to low, add the onions and cook slowly until softened, about 10 minutes. Add the garlic, stir for 1 min, then toss in the chorizo and fry until it releases its oils.
3. Stir in the spices, then tip in the rice. Stir to coat the rice in the oils and spices for about 2 minutes, then pour in the stock. Bring to the boil, return the chicken to the pan and simmer for about 20 minutes, stirring occasionally.
4. Add the peas to the pan and simmer for a further 5 minutes until the rice is cooked and the chicken is tender. Season well and serve with the lemon and parsley.

This recipe was tried & tested by Karon Wilson, she says... 'At this time of year when the nights draw in, I love some summer inspired food to remind me of brighter days ahead. Not being keen on prawns in cooking I found this alternative to traditional Paella using Chicken & Chorizo on BBC Good Food.'

