



Recipe name:

Paella

Recipe description:

Paella is one of those one-pan meals that, if done correctly, is something truly outstanding.

Prep Time

3 minutes

Cook Time

30 minutes

Serves:

4

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Dinner

Occasion:

Dinner Party / One Pot

Ingredients:

- 1 tbsp olive oil
- 1 large onion roughly chopped
- 2 large garlic cloves, crushed
- 150 g chorizo, roughly chopped
- Pinch of saffron strands
- 1 tsp smoked paprika

- 300 g tomatoes, roughly chopped
- 1 tbsp tomato puree
- 250 g paella rice
- 800 ml hot chicken stock
- 80 g PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole, roughly chopped
- 150 g frozen peas
- 300 g raw prawns
- 30 g flat leaf parsley, leaves and stalks separated and finely chopped
- Lemon wedges, to serve

Method:

1. Heat the oil in a large lidded casserole dish then stir in the onion with a large pinch of salt and sauté on a medium heat for 5-10 minutes until soft, then add the chorizo and cook off for a couple of minutes until it has released its oil.
2. Turn the heat down to low, and add the garlic, paprika, saffron, and parsley stalks, and cook, stirring regularly for 1 minute, then stir in the tomato puree, and chopped tomatoes.
3. Add the rice and stir to coat, cook for 1 minute then pour in all but 150 ml of the stock, and bring to the boil.
4. Turn the heat down to low, cover, and simmer for 12 minutes with the lid on.
5. Stir in the PEPPADEW® Sweet Piquanté Peppers, peas, prawns and another ladle of the stock, turn the heat up and cook for another 5 minutes, stirring occasionally to prevent sticking, until the prawns are pinked and cooked through.
6. Season well and serve scattered with the chopped parsley leaves and lemon wedges.

Serving Suggestions:

Serve paella with Caesar salad, roasted red peppers, and bread.