



**Recipe name:**

PEPPADEW® Peppadrop chicken paella

**Recipe description:**

A comforting yet adventurous dish where sweet heat meets smoky and rich flavours. Different textures combine to create a satisfying dish destined for sunny evenings!

A flavour-packed chicken paella with traditional flavours with a sweet and spicy PEPPADEW® Peppadrop twist. Peppadrops make up the classic sofrito paella sauce base as well as run through the dish for a truly family-friendly flavoursome dish.

**Prep Time**

15 mins

**Cook Time**

30 mins

**Serves:**

4-6

**Made with:**

PEPPADEW® Peppadrop peppers

**Course:**

Dinner

**Occasion:**

Dinner Party / One Pot

## Ingredients:

### Sofrito:

- 3 ripe tomatoes
- 50g sweet PEPPADEW® Peppadrop peppers
- Drizzle of oil
- 1 pinch saffron threads
- 1 tsp sweet paprika
- 1 tsp hot chilli powder
- 1 tsp smoked paprika

### Paella:

- 40ml olive oil
- 4 chicken thighs
- 1 pinch saffron threads
- 40g green beans (chopped in half)
- 40g white beans
- 50g Sweet PEPPADEW® Peppadrop peppers (extra for topping)
- 240g paella rice
- 750ml hot chicken stock
- Sofrito (See above and method)
- Few sprigs rosemary

## Method:

1. To make the sofrito base for the paella combine all the ingredients in a blender.
2. Season the chicken thighs with salt.
3. Preheat a paella pan on high heat, pan fry the chicken thighs, skin down, until the skins are golden and crispy. Turn and pan fry for a few minutes on the other side, before removing from the pan.
4. Add oil to the pan and a large pinch of saffron followed by the green beans, white beans and then the PEPPADEW® Peppadrops. Heat for a few seconds until the saffron becomes fragrant and coats the rest of the ingredients.
5. Stir in the paella rice and add the hot stock. Stir all of the ingredients and spread them evenly across the pan.
6. Bring the pan to a boil and then reduce to a simmer (it is important that you do not touch the rice).
7. After the paella has been simmering for 10 minutes, place the chicken thighs on top of the pan.
8. Simmer for another 5–10 minutes, again without stirring, until the stock has reduced and the rice is cooked through.
9. Add a few more PEPPADEW® Peppadrops and a few sprigs of rosemary to the top of the pan before serving.